



New Year's Eve Menu

Selection of breads with dips,
organic olive oil and Maldon sea salt

Amuse-bouche from the kitchen

Lobster soup
with cognac and truffle foam

Goat cheese on beetroot carpaccio
with honey and walnuts

Beef fillet on a red wine reduction,
potato gratin and green beans wrapped in bacon

Sweet New Year's Eve trilogy

EUR 114.00 per person, including welcome drink

Vegan New Year's Eve Menu

Selection of breads with dips,
organic olive oil and Maldon sea salt

Small vegan amuse-bouche from the kitchen

Pumpkin-ginger soup
with coconut milk and chili oil

Beetroot carpaccio
with arugula, walnuts and orange vinaigrette

Lentil Wellington
with mushroom duxelles in puff pastry and vegan jus

Chocolate mousse
with avocado and raspberry coulis

EUR 109.00 per person, including welcome drink

Admission from 7:00 p.m., service begins at 7:30 p.m.