



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

STARTERS

Sea Trilogy

Fine de Claire oyster No. 2 with Champagne

Salmon Gravlax

Tempura prawn with guacamole

or

Fassona beef tartare, black truffle

MAINS

Roasted monkfish

Fennel cream, seasonal vegetables

or

Beef fillet Rossini

Black truffle mousse, glazed carrots

DESSERTS

Chocolate sphere with salted caramel

or

Fruit Salad

€135 per person excluding beverages

€155 per person including beverages

Glass of Champagne, mineral water, and coffee

