



New years eve

MENU

BREAD

Fleur de sel butter, tomato tapenade - extra virgin olive oil

AMUSE

Bisque - lobster - cognac cream

TUNA TATAKI

Sesame - pappadums - wakame - soy - wasabi mayo

MAIN

Steak - seasonal vegetables - potato gratin - jus
Catch of the day - seasonal vegetables - potato gratin - black garlic beurre blanc
Ravioli - mushrooms - beurre noisette

CHAMPAGNE DUO

Champagne tartlet - raspberry - vanilla
Champagne mousse - almond biscuit - raspberry - vanilla

BAR & KITCHEN

ZOCHER