

NEW YEARS EVE 2018

TSAR SALMON

BUCKWHEAT BLINI | CAVIAR | JAPANESE ARTICHOKE



ROASTED AND FOAMED TOPINAMBOUR SOUP

VIENNESE SNAIL | SHERRY



GOOSE AGNOLOTTI

PUMPKIN CREAM | HAZELNUTS | TRUFFLES



SAUTÉED PILGRIM MUSSEL

BLACK ROOT | RED TURNIP | LEMON CONFIT



MINT SORBET

BELUGA VODKA



LIGHTLY ROASTED VEAL TENDERLOIN

POTATO AND SILVERBEET TERRINE | STEWED CARROT | CELERY CREAM



TWO KINDS OF VALRHONA CHOCOLATE MILLE FEUILLE

BLOOD ORANGE | KUMQUAT RAGOUT

7 COURSE MENU

EUR 130,-

MENU INCL. TAXES - PLUS COVER EUR 3,50