



New Year's Eve

ALL-IN MENU

Party tasting

Bonbon of carpaccio, tomato stuffed with Dutch shrimps, urumaki sushi of salmon & tuna, homemade quiche and profiteroles with pate and cranberries

Starter

Double pulled oxtail broth with shiitake, white soy bean sprouts and edamame beans

In between

Steamed cod with spinach, sea vegetables and Hollandaise sauce

Spoon

Limoncello, lemon ice cream and processo

Main course

Surf & Turf: filet mignon, giant prawns and Bordelaise sauce

Festive dessert

Croquem bouche, macarons and cinnamon ice cream

WINES

served

Beronia Verdejo
Beronia Tempranillo





New Year's Eve

ALL-IN MENU

Vegetarian

Party tasting

Mini quiche of feta and leek, caprese salad, tomato filled with guacamole, no chicken skewer, uramaki sushi of avocado, cucumber and carrot

Starter

Cold pressed tomato stock with fresh herbs, Tomberry and extra virgin olive oil

In between

Poached portobello with spinach, sea vegetables and Hollandaise sauce

Spoon

Limoncello, lemon ice cream and processso

Main course

Whole roasted cauliflower, au gratin with mozzarella and fresh oregano, parsnip puree, chanterelles and roasted almonds

Festive dessert

Croquem bouche, macarons and cinnamon ice cream

WINES

served

Maison Didier Vermentino
Maison Didier Pinot Noir





New Year's Eve

KIDS MENU

Starters

Grandmother's chicken soup

Skewers of mozzarella, cherry tomatoes and basil

Main courses

Homemade fish fingers with mashed potatoes and spinach

Spaghetti bolognese

Dessert

Sorbet ice cream with fresh fruit and grenadine

