



New Year's Eve menu

HORSERADISH TROUT
WITH WHITE TOMATO BROTH AND HERB OIL ^{DFO}

CHESTNUT CREAM SOUP WITH PARSLEY OIL AND
PARMESAN CRISPS ^{GL} (V)

MANGO AND LENTIL SALAD WITH DUCK BREAST ^{FNO}

BEEF FILLET WITH MOREL SAUCE AND
POTATO AND JERUSALEM ARTICHOKE GRATIN ^{GO}

CHOCOLATE TART WITH TURKISH HONEY PUMPKIN,
KAYMAK AND WALNUTS ^{AGHN} (V)



€ 89

OPTIONAL WINE PAIRING FOR € 23



Vegan *New Year's Eve menu*



KOHLRABI SALAD WITH MACADAMIA CRUMBS ^{FLH}

CHESTNUT SOUP WITH PARSLEY OIL AND POTATO CHIPS ^L

MANGO AND LENTIL SALAD WITH TOFU ^{FNO}

MUSHROOM VARIATION ON PARSNIP AND JERUSALEM
ARTICHOKE PURÉE WITH RED WINE JUS ^{LOF}

CHOCOLATE BROWNIE WITH TURKISH HONEY PUMPKIN,
TAHINI AND WALNUTS ^{NH}



€ 79

OPTIONAL WINE PAIRING FOR € 23