

New year's

MENU

Amuse

French toast with gorgonzola cheese and rosemary

Scampi Diabolique skewer with aioli

Shrimp cocktail in chicory leaf

Steak tartare toast with wasabi

Blini with camembert, honey, and nuts

Soup

Crayfish bisque

Starter

Seafood ragout with monkfish fillet,

Bellota ham, and purple potato

Main Course

Slow-cooked beef tenderloin Rossini, seared foie

gras, wild mushroom risotto, and Niepoort Porto

sauce

Dessert

Chocolate fantasy with Tonka bean
mousse, orange and mandarin textures

Petit Fours & Coffee or Tea

Glass Champagne Autréau Premier Cru

€149 / PP

Drinks
excluded

Please let us know if you have any
dietary restrictions or vegetarian
requirements.