

new year's menu

December 31st





Topinambur-Truffle soup
with caramelized hazelnuts

Homemade beetroot-ravioli filled with goat cheese,
basil and chilli with beetroot espuma

Fried turbot à la Veronique with candied tomatoes
and pickled fennel

Blood orange-cinnamon sorbet with champagne

Pink roasted veal filet with Sherry jus, pea puree,
glazed mini carrots and radishes

New Year's Symphony
Passion fruit cheesecake, dulce de leche & dark chocolate

Per person (incl. 1 glass champagne)

178

Vegetarian menu on request