



New Years Eve Menu

AMUSE-BOUCHE

TARTAR OF LOCAL VEAL
Kohlrabi | Sea Buckthorn | Cured Egg Yolk

SHELLFISH BISQUE
Gyoza of Arctic Crab

TAGLIOLINI
White Truffle | Tiger Lemon

CHAMPAGNE SORBET

GRILLED TURBOT FILLET
Caviar Beurre Blanc | Purslane | Poverade

ORGANIC CHOCOLATE
70% Grand Cru Mousse | Passion Fruit Sorbet | Lime





New Years Eve Menu

AMUSE-BOUCHE

EGGPLANT TARTARE

Kohlrabi | Sea Buckthorn | Cured Egg Yolk

BRETON SAND CARROT BISQUE

Mandarin | Star Anise | Mattigtaler Cream Cheese Gyoza

TAGLIOLINI

White Truffle | Tiger Lemon

CHAMPAGNE SORBET

BRIOCHE SOUFFLÉ

Marinated Red Cabbage | Chestnut | Rowanberry

ORGANIC CHOCOLATE

70% Grand Cru Mousse | Passion Fruit Sorbet | Lime

 *Vegetarian Menu*

