

# New Years Menu

## SELECTION OF TAPAS

Truffle cappuccino  
Crispy nori with king crab  
Mushroom ragout with potato foam

## STARTERS

Gillardeau oyster  
with cucumber and spicy apple foam  
  
Lobster tataki with caviar,  
mango gazpacho, passion fruit and ponzu

## SUSHI

Chef's sushi and  
sashimi selection with fresh wasabi

## ROBATA

Grilled seabass, truffled celery and beurre blanc

Grilled Angus tenderloin with Jerusalem  
artichoke, port wine sauce and fresh truffle  
(Wagyu Miyazaki +25€)

## DESSERTS

Green shiso sorbet  
with champagne, red berries and yogurt

Hazelnut praliné  
with caramel cream and vanilla ice cream

## PETIT FOUR

325€

*Menus are subject to change depending on market availability of products.*

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# New Years Menu *Vegetarian*

## APPETIZERS

Truffle cappuccino  
Crispy nori with miso aubergine  
Tempura broccoli with truffle mayonnaise

## STARTERS

Goat cheese mousse  
with beetroot and raspberry

## SUSHI

Vegetarian sushi selection  
Cold Vietnamese spring roll  
with vegetables and Thai basil

## ROBATA

Grilled daikon with kimchi ramen,  
shiitake and edamame

Polenta with sweet potato cream,  
pickles and baby corn

## DESSERTS

Green shiso sorbet with champagne,  
forest fruits and yogurt

Hazelnut praliné with caramel cream  
and vanilla ice cream

## PETIT FOUR

**325€**

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