

New Year's Eve

MENU

20.00 H - 23.00H

Amuse Bouche

Oyster, Bloody Mary Foam

Starter Cold

Angus Beef Tartare

Soy Cured Egg Yolk, Kimchi, Bao Bread

Starter Hot

Scallops, Smoked Oxtail Tongue

Parsnip & Apple Velouté

Sorbet

Clementine, Olive Oil & Caviar

Main

Venison Loin

Buckwheat Croquette, Red Cabbage Foam, Balsamic Caviar

Dessert

Chocolate textures, lavender sorbet, black berry, Oat granola

BEVERAGES

Welcome glass of sparkling wine
White and red wine
Soft drinks
Mineral water
Tea & coffee

PRICE: 180€ 73.000 ft

PERSON + 10% SERVICE CHARGE

