



NEW YEAR'S EVE MENU

AMUSE BOUCHE

Fresh Oyster with Bloody Mary Foam and Preserved Lemon
CE, MO, N, P, SD

COLD STARTER

Angus Beef Tartare, Malossol Caviar, Soy Cured Egg Yolk,
Beef Jelly
CE, D, E, F, G, M, N, P, S, SD

HOT STARTER

Scallops, Cauliflower, Salted Mango, Serrano Ham
D, G, MO, N, P, SD

SORBET

Hibiscus and Raspberry Sorbet, Candy Floss, Prosecco
Sorbet Rosé
N, P, SD

MAIN

Venison Loin, Grains, Bimi, Madeira Jus
CE, D, E, G, M, N, P, SD

DESSERT

Pink Gin Mousse, Tonic Jelly, Almond & Rosemary Sponge
D, E, G, N, P, SD

BEVERAGES

Welcome drink: Pajzos Tokaj La Bulle
Unlimited: sparkling wine, water, soft drinks, coffee, tea, beer,
white wine (Légli Chardonnay), red wine (Weninger Blaufränkisch)

SMALL
LUXURY
HOTELS
OF THE WORLD

KOZMO
HOTEL SUITES & SPA



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D, E, G, N, P, SD

BEVERAGES

Welcome drink: Pajzos Tokaj La Bulle
Unlimited: sparkling wine, water, soft drinks, coffee, tea, beer,
white wine (Léglí Chardonnay), red wine (Weninger Blaufränkisch)

Menu price
160,- € / Pax
Prices include VAT.
A 13.5% service charge will be added to your bill.

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NEW YEAR'S VEGAN MENU

AMUSE BOUCHE

Beets & Celery with Bloody Mary Foam

N, P, SD

COLD STARTER

Vegetable Tartare, Avocado, Kimchi, Bao Bread

CE, G, N, P, S

HOT STARTER

Cauliflower Textures, Salted Mango and Spiced Cashew

G, N, P

SORBET

Hibiscus and Raspberry Sorbet, Candy Floss, Prosecco Rosé

N, P

MAIN

Mushroom Wellington, Grains, Beetroot, Bimi, Madeira Jus

G, N, P, SD

DESSERT

Deconstructed Pistachio Cheesecake, Blood Orange Sorbet

G, N, P, SD

BEVERAGES

Welcome drink: Pajzos Tokaj La Bulle

Unlimited: sparkling wine, water, soft drinks, coffee, tea, beer,
white wine (Légli Chardonnay), red wine (Weninger Blaufränkisch)



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NEW YEAR'S VEGAN MENU

AMUSE BOUCHE

Beets & Celery with Bloody Mary Foam
N. P. SD

COLD STARTER

Vegetable Tartare, Avocado, Kimchi, Bao Bread
CE, G. N. P. S

HOT STARTER

Cauliflower Textures, Salted Mango and Spiced Cashew
G. N. P

SORBET

Hibiscus and Raspberry Sorbet, Candy Floss, Prosecco Rosé
N. P

MAIN

Mushroom Wellington, Grains, Beetroot, Bimi, Madeira Jus
G. N. P. SD

DESSERT

Deconstructed Pistachio Cheesecake, Blood Orange Sorbet
G. N. P. SD

BEVERAGES

Welcome drink: Pajzos Tokaj La Bulle
Unlimited: sparkling wine, water, soft drinks, coffee, tea, beer,
white wine (Légli Chardonnay), red wine (Weninger Blaufränkisch)

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