



# NEW YEAR'S EVE

31/12 DINNER

---

NYE MENU 150€

WITH WINE PAIRING +35€

WITH PREMIUM WINE PAIRING +55€



BRIOCHE, CAVIAR, DILL CRÈME FRAÎCHE, PANCETTA  
OYSTER, CAVA FOAM, PICKLED CUCUMBER  
SOURDOUGH, TRUFFLE BUTTER, CHULETÓN AND BEEF TONGUE CHARCUTERIE

---

VOL-AU-VENT WITH VEAL SWEETBREAD, LANGOUSTINE, BISQUE AND VEAL JUS

---

CORVINA GRAVLAX, APPLE AND CELERY, SALMON ROE

---

JOHN DORY, TAHITIAN VANILLA BEURRE BLANC, MACADAMIA, GRELOT ONION

---

BEEF ROSSINI, FOIE GRAS, TRUFFLE, PARSLEY PURÉE

---

MUSHROOM ICE CREAM, COFFEE CARAMEL, CRYSTALLIZED HAZELNUT

---

CHOCOLATE AND IRAN PISTACHIO, FILO PASTRY