

New Year's Eve Menu

Fines de Claire No 3. *Bretagne*
Crevette Rouge with *Chipotle Dip*
Lobster salad à la Cesare Cardini
Smoked Salmon with *Blueberry Marinade and Grilled Green Asparagus*
add Caviar 50/100g additional 305/595 €

Oxtail Essence

Bergamot Sorbet

Wagyu Roastbeef - *David Blackmore, Australia - marbling grade 8+*
Chateaubriand - *Hereford, Ireland - grass-fed*
Veal Loin

Potato Gratin with *Gruyère*
Brussels Sprouts with *Herbs & Japanese Artichoke*
Homemade French Frites
Winter Salad with *Curry Apple Dressing*

Grill Royal Steaksauce
Sauce Béarnaise
Café de Paris Butter

Valrhona Chocolate
Brownie, Ice Cream
Mandarine & Thai Mango

195 €

Menu / Music

Live Background Music from Oscar Canton together with a Saxophonist