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NEW YEARS EVE 2024

€120pp

A WELCOME FROM THE KITCHEN

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Enjoy with a glass of Laurent Perrier Brut Tartelette Tuna, Avocado, Lemon Purée Crispy Pork Rillettes

LET'S BEGIN

Enjoy your starters with a glass of Cheval Imperial Merlot or glass of Muriel Viura Blanco Rioja Smoked Duck Breast, Foie Gras, Orange Purée, Hazelnuts Scallops, Creamy Corn, Brown Butter, Truffles, Celery and Green Apple Gel

THE INTERMISSION

Melon, Ginger and Lime Granite, Mint

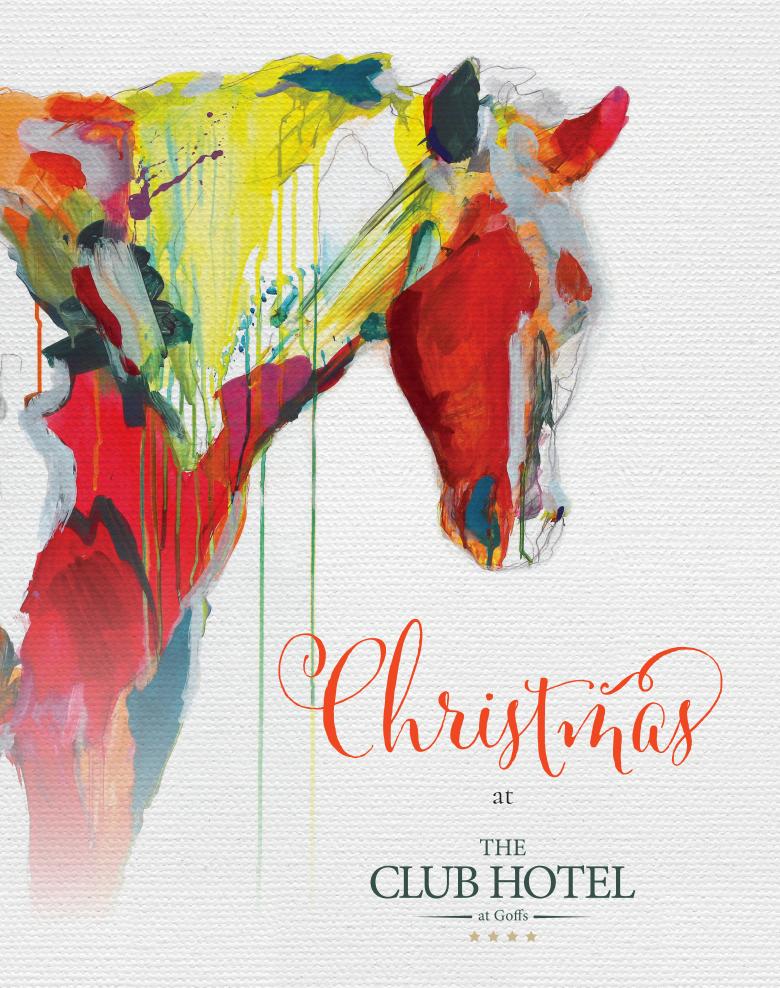
THE MAIN EVENT

Enjoy your mains with a glass of Masi Malbec or a glass of Cheval Imperial Sauvignon Blanc
Beef Fillet, Truffle Foam, Shallots, King Oyster Mushrooms, Crispy Potatoes Hash
Turbot, Lovage Mousse, Prosecco Sauce, Trout Roe, Chives, Broad Beans, Rainbow Chard, Lardo

THE FINALE

Enjoy your dessert with a glass of Dessert Wine Weingut Kracher
Raspberry Macarons with Dark Chocolate Ganache
The Horse Choux with Coffee Mascarpone Cream





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