

**NEW YEAR'S EVE MENU**  
**Five-courses with choices maincourse (€69,50 pp)**

*Amuse*

*Crispy waffle, capersmousse and daikon cress*

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*Smoked eel with brioche, herring roe, creme fraiche, chives*

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*Crab salad, applecaviar, octopus tuille, beetroot foam*

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*Seabass with sushi rice, sake beurre blanc,  
string bean spaghetti and miso*

\*\*\* *maincourse choices* \*\*\*

*Fjord cod with pumpkin toffee, pumpkin beurre blanc,  
sage paper, spinach, fresh herbs powder and broccoli cress*

-or-

*Venison steak, pommes dauphine, purple potato chips, celeric cream,  
sprouts, tahoon cress and staranice sauce*

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*Green tea sabayon, green tea granite,  
white chocolate ganache, cardamom spongecake*

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*Friandises served with coffee or tea:  
magdalena, snicker, beetroot tumtum*



**NEW YEAR'S EVE MENU**  
**Five-courses vegetarian menu (€59,50 pp)**

*Amuse*

*Crispy waffle, capersmousse and daikon cress*

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*Smoked fennel, goatcheese mousse, cinnamon emulsion,  
salted lemon, dill filo pastry*

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*Carrotmousse, macadamia crumble, clovegel,  
carrot pickle, lime filo pastry*

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*Fresh pasta, wild mushroom mix, truffle cream sauce, parmesan*

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*Cauliflower steak, nuts mix, lemon emulsion,  
lemon confit, dill sauce*

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*Green tea sabayon, green tea granite,  
white chocolate ganache, cardamom spongecake*

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*Friandises served with coffee or tea:  
magdalena, snicker, beetroot tumtum*

