



NEW YEARS EVE 2025

A M U S E - B O U C H E

Fresh salmon tartare served on crispy rice paper.

Allergies: fish, soy, mustard

Wine: Lanson black Lable

S T A R T E R

Jerusalem artichoke velouté with crispy parma ham, green apple emulsion, browned butter, aged parmesan, and aromatic herb oil.

Allergies: milk

Wine: Chavy-Chouet Bourgogne Blanc Les Saussots

M A I N C O U R S E

Venison saddle served with port wine sauce with juniper, butter-fried shiitake with cognac, potato purée with browned butter, fried shallots, and lingonberry compote.

Allergies: milk, sulfites

Wine: Grippa Cuvée Cerise

D E S S E R T

Decadent brownie with silky chocolate cream and milk chocolate mousse. Topped with candied pecans and tangy passion fruit.

Allergies: wheat, egg, milk, pecannuts

Wine: Pauleczki-Vin Tokaji Szamorodni Edes

