



New Year's Eve 2017

Aperitif with heartwarming snacks
Domaine de Verpaille Bourgogne, Blanc de Blancs Brut
Gurnard ceviche with passionfruit and lime
Hand peeled grey shrimps and shiso
Marinated red beet with goatcheese
Shot Oyster Mary

Grilled Scallop on the shell with cauliflower and hazelnuts

Tartare of organic beef with yellow beet, curd cheese and leek oil

Seabass filet with fennel, saffron, lemon verbena oil

Coupe Limoncello with lemon sorbet

Wild duck fillet, smoked parsnip, celeriac cream, sunflower seeds, star anise, port
sauce

Apple, walnut ice cream, crumble with chai herbs, espuma of Himalayan Finest
Flowery Black Nepal tea

Espresso or loose leaf tea with its sweet sins

At midnight - to start of the new year a glass of Champagne Erick Schreiber
Brut Tradition presented by the house

149 € all included – selected top wines during the meal, bru water still/sparkling

31/12/2016 : 18h30

NYE menu-reservation : after payment of the full amount of € 149.00 per person the reservation will be confirmed. Without this confirmation, the reservation is not accepted.