



New Year's Eve Menu

Appetiser:

Homemade Pinsa Romana, smoked aubergine mousse,
blue cheese cream

Japanese platter:

Lobster, black rice cracker, kimchi mayonnaise, yuzu pearls.
Wagyu tartare, bone marrow, gel made from its juices, dry sake.

Dutch prawns, avocado, creamy tea macha mango,
crispy tapioca.

Giant tortellini, wild boar, red wine sauce, cocoa,
Kahlua, enoki mushrooms black truffle

Rolled Dutch sole, stuffed, prawns, saffron emulsion

Beef tenderloin, foie gras crème brûlée,
Brussels sprout flan, guanciale, Macallan whisky sauce

Entremet, white chocolate mousse, red berries

Tropical Snicker - white chocolate, pistachio,
Malibu caramel, candied pineapple