



New Year Menu

2026/2027

Amuse-Bouche

*Smoked fish praline
with mustard-dill sauce
served with seasonal leaf salad*

Duck Consommé with mini ravioli

Orange sorbet with fruit secco

*Slices of beef Tenderloin
with shallot and red wine sauce
with a vegetable basket and Pomme Williams*

Nougat mousse with caramelized slice of pineapple

Menu price per person: €90.00