



## NEW YEAR'S EVE DINNER 2023

Glass of Champagne

— . . . —

Snacks

— . . . —

Pressed terrine of Scottish lobster, La Ratte potatoes,  
leeks, saffron water vinaigrette

— . . . —

Agnolotti of Roscoff onions and preserved lemon,  
roasted quail, date puree, buffalo milk

— . . . —

'Fish de jour' glazed with white miso and malt vinegar,  
Sake poached kohlrabi, toasted rice velouté

— . . . —

Slow roasted USDA beef, ragout of lentils du Puy and braised cheeks,  
Jerusalem artichoke and almond froth, pickled walnut

— . . . —

Tartlet of chocolate frangipane and glazed cherries,  
smoked milk ice-cream

— . . . —

Coffee & petit fours

€250 per person

*Kindly inform us if you have any dietary requirements  
or if you suffer from any food allergies.*