



NEW YEAR'S MENU 995:-/person

Excluding wine package

Amuse-Bouche

Garlic fried Scarlet shrimp
Champagne Demoiselle E.O Brut

I

Carpaccio of Deer with pickled shiitake mushrooms, horseradish cream
and deep-fried white globe onion

Dona Paula malbec

Or

Grilled giant Scallops with green pea purée, champagne sauce and trout roe

Chablis Vieilles Vignes Domaine De Oliveira Lecestre

II

Tournedos Rossini with foie gras, truffle, madeira sauce, butter fried bread, green beans
and pommes Anna with västerbotten cheese

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon

Or

Poached Halibut with sauce beurre blanc, trout roe, sugarpeas and boiled dill potatoes

Domain Millet Sancerre

III

Chocolate terrine with cloudberry, candied hazelnuts and salty caramel cream

Nederburg Noble Late Harvest

Wine package

Pre-drink

1 gl Champagne Demoiselle E.O Brut

Starter

1 gl Dona Paula Malbec

or

1 gl Chablis Vieilles Vignes Domaine De Oliveira Lecestre

Main

1 gl Kendall-Jackson Vintner's Reserve Cabernet Sauvignon

or

1 gl Domain Millet Sancerre

Dessert

6 cl Nederburg Noble Late Harvest

WINE PACKAGE

725:-

NON-ALCOHOLIC

380:-

CHAMPAGNE

bottle

Champagne Demoiselle E.O Brut 1095:-

Champagne Demoiselle Parisienne 2150:-

Champagne Demoiselle E.O Brut 150cl 2190:-