

NEW YEAR'S MENU

2023

- Canapées  
Oysters "Rockefeller"  
Wine  
Champagne  
Nicolas Feuillatte
  
- Starter  
Sauteed lobster, salad of blood grapefruit, granny  
Wine  
Riesling Cuvee Fredric Emile Trimbach
  
- Main  
Panfried filet of turbot, crème of fingerling  
potatoes, asparagus, morels and champagne-  
sauce  
Wine  
Gevrey-Chambertin 2020 Marchand-Tawse
  
- Cheese  
Swiss gruyere AOC and truffled Kaltbach , crispy  
Marcona almonds and confiture of figues  
Wine  
Gevrey-Chambertin 2020 Marchand-Tawse
  
- Dessert  
Arctic berries, almondcake, white choco-  
late snow and toasted almonds  
Wine  
Champagne Tattinger Demi Sec

5 course menu 1595:-  
Wine package 1395:-

