



31.12.2024

## New Year's Eve

**Chef's welcome**

### **Starters**

Cauliflower fondant, Mornay, truffle and sage powder

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Scallop, red lentils, pomegranate and Cocchi Vermouth

### **First course**

Risotto with red turnip, herring and hazelnuts

### **Second course**

Oil-cooked sturgeon, caviar, champagne bourre blanc,  
chard and raspberry

### **Desserts**

Coconut and passion fruit

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Tangerin, dulcey and panettone cake

€ 250 per person