

New Year's Eve Menu



DINNER | 4 COURSES | €75,00

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Saumon

*Slow-cooked salmon loin with
cucumber spaghetti and
tarragon cream*



Cocktail de crevettes

*Crayfish and Norwegian prawn
cocktail, served with sherry foam
and crispy shallots*



Tournedos

*Black Angus tournedos with roasted
butternut, crosne, hazelnut,
served with Bordelaise sauce*



Christmas pudding

Sophia's homemade Christmas pudding

