



MENU

NEW YEAR'S EVE

STARTERS

Tacos made with lentil flour, beef tongue, salsa verde and mixed salad

Pork belly, smoked stock, apple and mustard seeds

Potato, mushroom and truffle

FIRST COURSE

Fresh pasta stuffed with bread and onion, red wine sauce, creamy parmesan sauce and crispy bread

MAIN COURSE

Roe deer fillet, its own jus, fig-leaf oil and mashed potatoes

PRE-DESSERT

Pomegranate sorbet, creamy yoghurt and cereal crumble

DESSERT

Warm artisan panettone, lemon and cinnamon ice cream

(€150,00 pp drinks not included)

