

# **NEW YEAR'S EVE MENU 2025**

# STARTERS (SERVED WITH BREAD)

BEEF TATAKI WITH OYSTER SAUCE, SESAME SEEDS, AND VENE CRESS

OR

Sea bass ceviche with green apple and roasted pumpkin seeds

OR

BEETROOT SALAD WITH GOAT CHEESE, CHICORY,
WALNUTS AND TARRAGON DRESSING
(ALSO AVAILABLE AS A VEGAN OPTION)

#### SOUPS

GRILLED SWEET POTATO SOUP WITH ITALIAN HERBS

OR

HOMEMADE ZEELAND FISH SOUP

#### LEMON SPOOM

## MAIN COURSES

DUCK BREAST WITH ORANGE SAUCE
AND SEASONAL VEGETABLES

SALMON FILLET WITH SAFFRON RISOTTO
AND GREEN BEANS

OR

Mushroom risotto with Parmesan and saffron

### **DESSERTS**

New York cheesecake with meringue and crispy orange crunch or

Vanilla panna cotta with meringue and strawberry gel

4-COURSE À LA CARTE MENU FOR €77.50 P.P. (EXCLUDING DRINKS)
PLEASE NOTE THAT CHANGES TO THE MENU MAY OCCUR
DEPENDING ON INGREDIENT AVAILABILITY.

