

# New Year's Menu

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## **Amuse Bouche**

Foie gras accompanied by dark chocolate, apple and white port wine

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## **Terrine of “Loch Duart” salmon**

with baby spinach and borage-buttermilk emulsion

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## **Lobster bisque**

with grilled scallop and purple curry

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## **Duet of Omaha wagyu beef**

stewed short ribs and sous-vide cooked beef filet and port wine glace  
pistachio polenta, mixed vegetables  
5 grams of white truffle

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## **Champagne mousse**

with stewed quince and Piemont hazelnuts

**EUR 388**