

GLAMOROUS NEW YEAR'S EVE 2022/2023

NEW YEAR'S MENU

Amuse Bouche
Cauliflower mousse

Lobster salad



Carrot - Vadouvan soup
Diver scallop



Turbot
Baby pak choi | Caviar beurre blanc



Apple sorbet
Laurent Perrier Champagne



Veal tenderloin & braised veal cheek
Smoked mashed potatoes | Glazed carrots | Quinoa crumble



Azélia chocolate
Orange | Chocolate ice cream

VEGAN MENU

Amuse Bouche
Cauliflower mousse
Romanesco salad | Hazelnut



Carrot - Vadouvan soup
Carrot tempura



Vegetable salad
Sweet potato | Winter vegetables | Warm truffle vinaigrette



Apple sorbet
Laurent Perrier Champagne



Wellington
King oyster mushrooms | Vegetables | Sauce Béarnaise | Eggplant au jus



Azélia chocolate
Orange | Chocolate ice cream