

NEW YEAR'S EVE MENU 2009

GREETINGS FROM THE KITCHEN

Melons jelly with parma ham foam

Home stained duck breast and duck liver cream with roasted bread,
kumquat chutney and marinated salad

Consommè of lobster with scampi dumplings and vegetable confetti

Roasted lamb chops
with filled mini courgettes and rosmay sauce

Grilled filet of thuna with chorizo foam,
coloured lentils and glazed potatoe pearls

Warm chocolate cake
with white chocolate mousse

3 COURSES 95,00 €
5 COURSES 115,00 €

