



REGULAR NEW YEAR'S EVE MENU

Four course menu €105

POACHED VEAL TONGUE

Herb Salad, Mushroom, Tobiko Dressing

BURRATA

*Roasted Tomato Sauce, Black Truffle,
Toasted Hazelnuts*

GRILLED TENDERLOIN

Celeriac, Long Pepper Jus, Silverskin Onions

“APPELFLAPPEN”

*Vanilla Mousse, Apple Compote, Puffed Pastry,
Ice Cream, Marinated Raisins*





VEGETARIAN NEW YEAR'S EVE MENU

Four course menu €95

ROASTED ASPARAGUS

*Custard Of Seaweed, Cured Egg Yolk,
Puffed Spelt*

BURRATA

*Roasted Tomato Sauce, Black Truffle,
Toasted Hazelnuts*

WHOLE BAKED CELERIAC

*Potato Mousseline, Puffed Grains, Sauerkraut,
Mustard Jus*

“APPELFLAPPEN”

*Vanilla Mousse, Apple Compote, Puffed Pastry,
Ice Cream, Marinated Raisins*

