



NEW YEAR'S EVE TAIKO

31 December

Dinner from 6pm

Four course menu €175 / Wine pairing €75

Langoustines | sweet & sour | sashimi | tartar



Steamed sea bass | dim sum | caviar



Hida Gyu Japanese Wagyu beef A5
New Year's roast | Yamazaki Malt Whiskey
Forbidden rice | black truffle



Grand dessert 2018



Coffee or selected teas | zen garden

Vegetarian menu available on request



NEW YEAR'S EVE BRASSERIE

31 December

Sittings at 5:30pm and 9pm

Four course menu €120 / Wine pairing €40

Carpaccio of coquille | oysters | Champagne vinaigrette
Smoked beef fillet Secreto no. 7 | wild mushrooms | truffle dressing
Chicory tarte tatin | 'blauwe Klaver kaas' | watercress



Consommé | onion | tomato confit | Jamon Iberico
North sea fish chowder | sea vegetables



Skate wing | Beurre Noisette | Cavolo Nero | black salsify
Grilled beef tenderloin | potato mousseline | yellow cabbage | red wine sauce
Winter vegetable lasagna | wild mushrooms | black truffle



Sparkling New Year



Coffee or selected teas | zen garden



Vegetarian menu available on request