TWELVE

NEW YEARS EVE MENU

TWELVE

NEW YEARS EVE MENU

lam a oven an	lam acreman
1st course	
Oysters	Oysters
WARM AND COLD WITH APPLE MIGNONETTE AND	WARM AND COLD WITH APPLE MIGNONETTE AND
HARD CIDER AND CREME FRAICHE AND CAVIAR	HARD CIDER AND CREME FRAICHE AND CAVIAR
HARD CIDER AND CREME PRAICILE AND CAVIAR	HARD CIDER AND CREME PRAICIE AND CAVIAR
———— 2nd Course Apps ————	——————————————————————————————————————
TARTARE WITH CHARCOAL CREAM	TARTARE WITH CHARCOAL CREAM
VENISON AND SUNCHOKE CHIPS	VENISON AND SUNCHOKE CHIPS
SCALLOP WITH CAULIFLOWER	SCALLOP WITH CAULIFLOWER
AND UNI AND MUSSEL	AND UNI AND MUSSEL
ROAST CABBAGE WITH BLACK TRUFFLE	ROAST CABBAGE WITH BLACK TRUFFLE
——————————————————————————————————————	——————————————————————————————————————
BREAD AND BUTTER WITH GARNISHES	BREAD AND BUTTER WITH GARNISHES
FOIE GRAS, MOSTARDA, PICKLES	FOIE GRAS, MOSTARDA, PICKLES
Total divide, modernion, frontale	Total divid, most morn, from Els
4TH COURSE	——————————————————————————————————————
1111 000102	2111 0001101
RAVIOLO WITH WHITE TRUFFLE	RAVIOLO WITH WHITE TRUFFLE
———— 5th course pasta ————	———— 5th course pasta ————
JIH COURSE PASIA	JIH COURSE PASIA
BEEF ROSSINI WITH SWISS CHARD	BEEF ROSSINI WITH SWISS CHARD
AND MADEIRA SAUCE	AND MADEIRA SAUCE
DRY AGE DUCK WITH BEETS AND JUNIPER	DRY AGE DUCK WITH BEETS AND JUNIPER
TURBO WITH CELERY ROOT,	TURBO WITH CELERY ROOT,
TRUFFLE AND NAGE	TRUFFLE AND NAGE
Gray GOLDAN	Gmy govern
——————————————————————————————————————	——————————————————————————————————————
n.	n.
BAKED ALASKA	BAKED ALASKA
OLIVE OIL CAKE, CITRUS SEMIFREDDO,	OLIVE OIL CAKE, CITRUS SEMIFREDDO,

CARAMELIZED HONEY MERINGUE

SERVED FOR THE TABLE AND FLAMBÉED TABLESIDE

CARAMELIZED HONEY MERINGUE

SERVED FOR THE TABLE AND FLAMBÉED

TABLESIDE