

New Year's Eve 2017/18

Charcuterie & crisp
Norway lobster bisque & cod
Mushroom confit on toasted sourdough bread
Roasted filet of beef, pickled onions & pommes sautées a la BOB
Caramel ice cream, mocha, peanuts & chocolate

Vegan
Sweet potato hummus & spicy corn chips
Bitter salads, syrup baked carrots & linseed tuilles
Mushroom confit on toasted sourdough bread
Pumpkin crudité, baked celeriac, lentils & parsley oil
Caramel ice cream, mocha, peanuts & cacao

*Gluten free bread is optional for the New Year's menu.

Wine menu
Cava, Carvanicola, brut, Spain
Muscat Petits Grains, Mas Baux, Languedoc Roussillon, France
Sangiovese, Boira, Marche, Italy
Montepulciano Appassimento, Azienda Agricola V. Reale, Italy
Moscato a'Asti, Torelli, Piemonte, Italy

Menu incl. wine menu 850,-

