

NEW YEAR MENU

for 2 persons

STARTERS FOR TWO

Gram amount

Assorted European cheeses120/30/40

Meat cuts: beef tongue,
boiled pork (with horseradish / mustard)100/100

Antipasti (cheese, parmesan,
Parma prosciutto, salami,
sun-dried tomatoes, artichokes,
cashews, grissini with Parma prosciutto)214

Assorted fish (sturgeon,
salmon, smoked halibut,
oily fish)50/50/
50/50

Potato crostini
with caviar80/30

Herring with potatoes150/30

Assorted canapes
(beef tartare on toast,
salmon tartare on rice chips,
canapes with tomatoes
and mozzarella, roast beef canapes)400

SALAD ON YOUR CHOICE

Russian salad220

Russian Dressed herring300

CHEF'S SPECIALTIES

Gram amount

Vitello Tonnato80

HOT STARTER

Scallops in caviar sauce90

HOT MEAL ON YOUR CHOICE

Confit duck leg140/140/
with potato sauce50

Salmon with vegetables
and caviar sauce120/150

DESSERT

Pastry chef's dessert100

DRINKS

San Benedetto water0,75

Moet & Chandon Brut Imperial0,75

Assorted berry drinks/juices1 l