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*new*  
YEAR'S  
EVE  
2025  
*Menu*  
*Vegetarian Option*

**Couvert**

Homemade thyme brioche . truffle butter . kale & são jorge dip  
vegetarian surprise nest . avocado .  
tomato . black olives

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**Starter**

Grilled asparagus . madeira wine sabayon . pomegranate . braised  
chèvre cheese . red onion gel

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**First Main**

Tarragon gnocchi . jerusalém artichoke & basil cream . puffed rice  
. champagne sauce

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Lemon & basil sorbet

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**Second Main**

Boletus mushroom . roasted garlic purée . grilled pak choi .  
romesco sauce

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**Our Artisanal Cheese Selection**

Homebaked sourdough bread .  
homemade jam

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**Dessert**

Macaron & raspberry . champagne &  
vanilla cream . raspberry & basil gel

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Vanilla & passion fruit canelé  
truffle . dark chocolate . port wine . almond

165€ p.p