

## New Year's Eve 2018 at the Salonplafond

### Create your own menu!

3 course (starter   main   dessert)	€ 69,00 per person
4 course (starter   intermediate course   main   dessert)	€ 79,00 per person
5 course (starter   soup   intermediate course   main   dessert)	€ 89,00 per person

Each menu starts with our Amuse-Gueule "Gougerés"!

#### Gougerés

(Warm Paté a Choux dumplings | Sauce Mornay)

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Chicken liver mousse | Marsala-gelee | carrot jam | mustard

or

Arctic char tartar | apple | kohlrabi | chives

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Sunchoke soup | smoked catfish | hazelnut chip

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Truffle-Ravioli | parmiggiano foam | fresh truffle

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Turbot | potato crust | king trumpet mushroom | saffron-nage

or

Pan seared veal fillet | veal tongue | swiss chard | potato puree | sauce Bordelaise

or

Celery risotto | young onion | brussels sprout | pomegranate

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Nougat-mousse | Frangelico-crème | plum sorbet