

New Year's Eve 2017

Menu de Gala

Amuse Bouche



La Truffle

Jakobsmuschel Ceviche, Sellerie-Mousse, weisser Trüffel
Scallop Ceviche, celery-mousse, white truffle



Le Foie Gras

Granatapfel & Portweingelee, Trauben, Brioche
Pomegranate & port wine jelly, preserved grapes, brioche



Le Consommé

Bouillabaisse, Hummer Tortellini, Zitroneninfusion
Bouillabaisse, lobster tortellini, citrus infusion



Le Poisson

Gebackener Steinbutt, Balsamico-Rote Beete-Sauce
Baby-Pak-Choy, knuspriger Lauch
Baked turbot, balsamic beetroot fluid gel, baby pak choy, crispy leek



La Viande

Kalbsfilet, Butterkartoffeln, Wurzelgemüse, Schalotten Jus
Veal tenderloin, butter potato, baby root vegetables, shallot jus



Le Pre Dessert

Mango & Karottenkugel, Kokosnuss-Sahne, Vanille-Baiser
Mango & carrot sphere, coconut whip cream, vanilla meringue



Le Chocolat



Getränke, Kaffee, Tee und Mignardise
Drinks, Coffee, tea and Mignardise

Inklusive Silvesterparty und Mitternachts-Champagner
Including New Year's Eve party and a glass of midnight champagne

HOTEL
REINE VICTORIA

by LAUDINELLA