

Menu

NEW YEAR'S EVE

Starters

Chilled oysters 🌱

Accompanied by a sherry shallot mignonette

Bio Beet Tartare 🌱

With vegan feta, caramelized nuts, and spicy cress

Höllerschmid Bio Beef Filet Tartare

On toast with truffled mayo, capers, shallots, and cornichons

Smoked Salmon Blinis

With crème fraîche and caviar

Cheese Platter 🌱 🌱

Artisanal cheeses from Jumi, served with fresh and dried fruits, honey, and fig mustard

Charcuterie platter

Assorted cured meats from Höllerschmid, served with pickles, mustard, and horseradish

Vegan Platter 🌱

Eggplant caviar, hummus, fresh and roasted vegetables, and herb-marinated olives

Seafood Platter 🌱

Smoked salmon, marinated chilled shrimp, smoked trout

Selection of Bio Joseph Brot 🌱

with Bio chive butter 🌱 or 🌱

Mains

Höllerschmid's Dry-Aged Roast Beef 🌱

With Béarnaise sauce

Slow-Roasted Salmon 🌱

With cherry-roasted tomatoes and capers

Duck Confit 🌱

With orange and caramelized fennel

Braised Lamb

Slowly cooked with red wine, natural jus, and delicate herbs

Vegan

Organic Hokkaido Pumpkin 🌱 🌱

stuffed with black rice, dried cranberries, trumpet mushrooms, and drizzled with toasted pistachio sauce

French Green Lentils 🌱 🌱

with kale, herbs, and shiitake mushrooms

Sides

Root Vegetables, Brussels Sprouts, and Pomegranates 🌱 🌱

With maple sesame dressing

Haricots Verts Amandine 🌱

Slightly toasted slivered almonds and brown butter

Heirloom Beet & Goat Cheese Salad 🌱 or 🌱

With toasted walnuts, gem lettuce, and Dijon mustard vinaigrette

Ratatouille Provençale 🌱

Medley of tender squash, eggplant, and tomatoes infused with garlic and herbs

Pommes Purée 🌱

Truffled Parmesan French Fries 🌱

House-Made Dessert Table

Cheesecake 🌱

With fresh berries and compote

Callebaut Chocolate Mousse 🌱

With raspberries

Sliced Fruit Selection 🌱

Callebaut Chocolate Truffles 🌱

Crème Brûlée 🌱

Macarons 🌱

Vegan Pavlova 🌱

With figs, blackberries, and raspberries

Vegan Orange Bûche de Noël (Yule Log) 🌱

Assortment of House-Made Cookies 🌱

Midnight Snacks

Beef Bourguignon

Tender beef braised in rich red wine with cremini mushrooms, pearl onions, and smoked bacon, finished with fresh herbs

Vegan Cassoulet 🌱 🌱

Cremini mushrooms, kale, fennel, tomatoes, beans, and fresh herbs

Selection of Bread

THE LIVING KITCHEN

🌱 Vegetarian 🌱 Vegan 🌱 Gluten Free