

NEW YEAR'S EVE GALA DINNER

APPETIZER

hamachi with red shrimp emulsion,
ginger soy sauce, mushrooms & leek straws

INTERMEDIATE COURSE

lamb ballotine wrapped in spinach, served
with an almond-rosehip sauce & kale

FISH DISH

crispy cod fillet on pumpkin fregola
sarda, herb-infused sour cream & salmon
trout caviar

MAIN COURSE

medium-rare beef tenderloin with a pepper crust,
served on smoked short rib, with Rouennaise
sauce, assorted potatoes & citrus carrots

DESSERT

chocolate-coffee mousse with brioche-
hazelnut cream & rum-soaked berries

€139, INCL. APERITIF & FLYING FINGER FOOD

VEGETARIAN GALA DINNER

APPETIZER

salted kohlrabi rose with ginger soy sauce,
mushrooms, wild herb salad & leek straws

INTERMEDIATE COURSE

leek roll in a nori sheet with almond-raisin
soufflé, kale & Belper Knolle

CHEESE DISH

brie au gratin on
pumpkin fregola sarda, spinach leaves
& wine foam

MAIN COURSE

celery steak wellington with
vegetable gravy, assorted potatoes
& citrus carrots

DESSERT

chocolate-coffee mousse with brioche-
hazelnut cream & rum-soaked berries

€139, INCL. APERITIF & FLYING FINGER FOOD

NEW YEAR'S EVE GALA DINNER AT SALON MARIE

— UPON REQUEST —

5-COURSE WINE PAIRING

39€ PER PERSON —

When making your reservation, please
specify A, B, C, or D in the comments section:

A - GALA DINNER

B - VEGETARIAN GALA DINNER

C - GALA DINNER WITH WINE PAIRING

**D - VEGETARIAN GALA DINNER WITH WINE
PAIRING**