



NEW YEARS MENU 2025



GOAT CHEESE CRÈME BRÛLÉE

granny smith, wasabi, cucumber



TORO

tuna, dashi, radish, shiso



JERUSALEM ARTICHOKE CREAM SOUP

hazelnut, black truffle



CHAR

saffron-velouté, fennel, orange oil



PINK GRILLED FILET OF BEEF

beet root, elderflower, celery

OR

CELERY STEAK

truffle polenta, portwine onion



CHAMPAGNE SORBET

lemon verbena, rose



VALRHONA-CHOCOLATE

tonka bean, passionfruit, salted caramell

7 courses € 175,- per person

menu incl. all taxes, excl. cover charge € 5,20 p. p.

— THE GUEST HOUSE —
BRASSERIE & BAKERY
TIME FOR DELIGHT

