



NEW YEARS MENU 2026



FLAMED WAGYU NIGIRI

brown sugar

HAMACHI

yuzu, radish

CELERY-APPLE SOUP

yogurt

EGG YOLK

potato, truffle

LOBSTER

avocado, kohlrabi

CHAMPAGNE

lime, mint

BEEF FILLET

black salsify, pumpkin, red wine sauce

ODER

RISOTTO

artichoke, shiso, ricotta

CHAMPAGNE SORBET

lemon verbena, rose

CITRUS

white chocolate, pistachio

MACARONS X PRALINE X HAY

9 courses € 175,- per person

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

— THE GUEST HOUSE —

BRASSERIE

TIME FOR DELIGHT

