

RÉVEILLON PROGRAMME

20H30 — 02H00

DINNER MENU

MAIN MENU

Amouse Bouche

Tuna tartare

Starter

Crayfish cream

Fish

Marinated salmon fillet, baby vegetables
glazed in champagne sauce and caviar

Palate cleanser

Meat

Beef tenderloin, potato mousseline and laminate

Dessert

'Whiskey and a cigar' - chocolate tile with mascarpone
cream and whiskey on a salted hazelnut tart

VEGAN MENU

Amouse Bouche Refreshing beetroot, cucumber and avocado tartare marinated in lemon and herbs

Starter Cauliflower cream with mushroom croquettes

1st Course Grilled polenta with vegetables in kombu seaweed broth

Palate cleanser

2nd Course Seitan medallion marinated in soya and black garlic with smoked hokkaido pumpkin puree

Dessert Mini chocolate tart with salted caramel ganache and vanilla ice cream

DRINKS INCLUDED (DINNER)

Still and sparkling water, soft drinks and beer (2 per person),
white and red wine (1 bottle for 2 people)

120.00€
per person

Includes Main Menu or Vegan Menu and Drinks Included (Dinner) + New Year Celebration w/ DJ
Children aged 4 to 10: 75€

CHILDREN'S MENU

Starter Seasonal vegetable cream

Main Course 1 Salmon with roast carrot purée, baby vegetables and citrus sauce
or

Main Course 2 Beef medallion with lacy potatoes and sautéed bimis

Dessert Mini fresh fruit tartlet with ice cream

Book now: reservas@stayupon.com