

RÉVEILLON PROGRAMME

DINNER AND PARTY

20H30 – 02H00

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)

SUPPER BUFFET (ROOFTOP)

Caldo verde with chorizo, shredded pork belly tacos, roast beef sandwich, mini cheeseburger, mini apple
and cinnamon tarts, fruit cups, mini custard tarts, chocolate brownie and hot cocoa

DRINKS INCLUDED (ROOFTOP - OPEN BAR)

Gin, white and red wine, beer, red fruit sangria, still and sparkling water and soft drinks.

150.00€
per person

Includes Main Menu or Vegan Menu and Drinks Included (Dinner) and, Buffet Supper(Rooftop) and Drinks Included (Rooftop - Open Bar)
50% discount for children aged 4 to 10.

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

RÉVEILLON PROGRAMME

ROOFTOP PARTY MENU

23H00 – 02H00

BUFFET SUPPER (ROOFTOP)

Caldo verde with chorizo
Shredded pork belly tacos
Roast beef sandwich
Mini cheeseburger
Mini apple and cinnamon tarts
Fruit cups
Mini custard tarts
Chocolate brownie
Hot cocoa

INCLUDED DRINKS (ROOFTOP - OPEN BAR)

Gin
White and red wine
Beer
Red fruit sangria
Still and sparkling water
Soft drinks

70.00€
per person

Includes Buffet Supper(Rooftop) and Drinks Included (Rooftop - Open Bar)
50.00€ for children aged 4 to 10.

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RÉVEILLON PROGRAMME

DINNER MENU

20H30 – 23H00

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)

100.00€
per person

Includes Main Menu or Vegan Menu and Drinks Included (Dinner)
50% discount for children aged 4 to 10.

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

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