

New Year's Eve Dinner

A festive New Year's Eve to close the year together.

Between 7:45 and 8:00 PM we welcome you to a refined 6-course Wine & Dine menu, created especially by Chef Yves van der Hoff, taking you on a culinary journey throughout the evening.

The package includes:

• 6-course Wine & Dine **€ 325,-p.p.**

New Year's Eve

Amuse Bouche

Langoustine

pumpkin citrus sea vegetables puffed quinoa

Jerusalem artichoke

salt baked celeriac hazelnut vegetable beurre blanc

Coquille

cauliflower Dutch old cheese beurre noisette Champagne sauce

Sole

salsify mustard àl' Ancienne Riesling sauce

Partridge

sauerkraut pistachio cranberry partridge confite gravy of partridge

Venison

red cabbage blueberry flowersprout rootparsley venison gravy

Dessert

A festive New Year's Eve to close out the year together.
Between 7:45 PM and 8:00 PM, we will welcome you for an exquisite Wine & Dine menu—specially crafted by Chef Yves van der Hoff—designed to take you on a culinary journey throughout the evening.

The menu includes premium wines (as featured by Wine Spectator), Rothschild Champagne, mineral water, and Chinese-style fireworks.

At midnight, just like last year, we will raise a toast and then head outside together—joining other guests and friends—to watch the fireworks while enjoying some Champagne.

Prijs: €325,- per person