

Menu du Réveillon de Nouvel An

Menu A

Duck pâté with truffle, homemade cornelian cherry marmalade and chili turnip salad

Pheasant consommé with porcini royale and julienne vegetables

Beef tenderloin, pink peppercorn, potato and tomato gratin, truffle-scented cauliflower cream and romano beans

Strawberry cheesecake with caramelized wafer

Menu B

Salmon tartare with trout caviar, horseradish foam, fennel and beetroot

Creamy lentil soup with dry-cured ham and toasted pine nuts

Suprême of guinea fowl with potato and tomato gratin, truffle-scented cauliflower cream and romano beans

Strawberry cheesecake with caramelized wafer

Menu C

Truffle-scented tofu pâté with vegetables, fresh goat cheese, cucumber and couscous

Creamy Jerusalem artichoke soup with saffron, blanched celery and julienne vegetables

Beetroot risotto with wild mushrooms, turnips with sage and parmesan-spinach balls

Belgian chocolat and orange soufflé with forest berries