



New Year's Eve

EVENING



DECEMBER 31, 2024

\$125/person + taxes and service

MISE EN BOUCHE

Crispy scallop and kadayif bite

1ST SERVICE | 3 COLD MEZZE

Lebanese cucumber stuffed with feta cheese, herbs and grilled almonds
Sea bass tartar with blood orange, dill and rosemary oil, puffed buckwheat
Semi-cooked foie gras with sumac, grape chutney with arak, grilled rye bread

2^E SERVICE | 3 WARM MEZZE

Roasted root vegetables with honey and spices
Rice with saffron and dried fruit
Grilled rib of beef with herbs, cumin and rose yoghurt sauce

DESSERT

Whipped pistachio labneh, coffee cookie, pistachio cream

Wine-food pairing available (\$)

Ask our sommelier Michael or your waiter for more information.

Enjoy your evening!