



NEW YEAR'S EVE

BRUSCHETTA

with mozzarella, fig tapenade and oxymel

POTATO TERRINE

with chorizo and parmesan cream

QUICHE LORRAINE

with goat cheese and caramelised onion

POTATOES STUFFED

with mushrooms, culatello and horseradish mayo

MINI SOUVLAKI

of caramelised pancetta with harissa honey and orange

MINI SALMON BURGER

with saffron aioli and cucumber coleslaw

PULLED BEEF

in crispy phyllo with yoghurt and truffle oil

MINI TART

with chestnut cream and forest fruits
Mini choux with caramelised chocolate and hazelnuts

MINI CHOUX

with caramelised chocolate and hazelnuts

45€



GARGARETTA