



New Years Eve Menu

2020/2021

We welcome You with a glass of bubbly.

Amuse bouche

Duck croquette served on a pillow of pear and onion chutney and a Cod croquette served with tomato salsa

First course

Honey glazed goat cheese salad with beetroot chutney

Second course

Jerusalem artichoke cream soup with duck confit

Third course

Citrus sorbet

Fourth course of your choice

Roasted Cod fish with warm spinach salad, aparagus and horseradish-hollandise sauce

or

Slow cooked beef cheek with roasted vegetables, truffle potato puree and portwine sauce

Fifth course

Rosemary creme brulee

60 EUR/ guest

Menu includes a welcome drink upon arrival, bread basket and spread, freshly brewed coffee and tea. Please ask about allergens from our waiter.

Menu is valid on 31.12.2020.

More information and table reservations: fb.vsh@uhotelsgroup.com