HOTEL
PETER I

NEW YEAR'S EVE MENU

AMUSE BOUCHE

Fruit platter
Bruschetta with salmon, avocado, capers, and cornichon
Bruschetta with slow-cooked turkey pâté and horseradish
New Year's gingerbread

STARTERS

Vitello tonnato with tuna sauce and giant capers
Beef tail jelly with horseradish and mustard

SALAD

Salad with fried shrimp, mozzarella fries and yuzu sauce

HOT APPETIZERS (CHOOSE ONE)

Crab cake with spinach, avocado, and sauce vierge
or
Porcini mushroom and blue cheese ravioli

MAIN COURSE (CHOOSE ONE)

Sous-vide slow-cooked duck leg with sautéed cabbage, ginger, and creamy lemongrass sauce
or
Salmon and black cod terrine wrapped in leeks, served with asparagus and hollandaise sauce

DESSERT

Sparks of the Fiery Goat - dessert featuring goat cheese, redcurrants, cranberries, and chili pepper

OPEN BAR

Sparkling wine, red & white wines
Whiskey, cognac, vodka
Soft drinks