

# New Year's Eve

## MENU

### APPETIZER

#### **Ceviche**

**Kuha fish, touch of habanero, lemon and mango dressing, sweet potatoes and lettuce**

#### **Grilled Cabbage**

**Grilled hispi cabbage with chipotle and avocado cream, yoghurt and toasted bread crumbs**

### MAIN COURSE

#### **Wagyu Steak +25 €**

**Portobello mushrooms, mashed potatoes italian pepper and chimmichurri**

#### **Braised Pork**

**Braised pork cheeks with pickled Pear and caramalised onion puree**

#### **Veal Schnitzel**

**Schnitzel with orange and fennel salad served with lemon dill aioli**

### DESSERTS

#### **Tiramisu**

#### **Basque Cheesecake**

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### **Menu a la Bar 9 - 45**

Create your own set menu from a selection of one of each starters, mains & desserts

**60€ with apertif & digestive**

**OR**

**Prefer a la carte?**

**Starters : 12 €**

**Mains: 32€**

**Desserts : 9 €**