

envy

# 'NEW YEAR'S EVE 2024' MENU

## WELCOME DRINK

Moët & Chandon flute

## AMUSE-BOUCHE

Green broth chowder

## STARTERS

Beet carpaccio with goat cheese and balsamic and Moët & Chandon reduction  
Spiced-cured salmon tiradito with Moët & Chandon vinaigrette and wildflower honey  
Veal carpaccio with green apple pickles

PALATE CLEANSER Lemon semifreddo with ginger syrup

## MAIN COURSE ONE

### Seabass in the Den

Seabass en papillote with vegetables and mushrooms, served with potato purée and caper beurre blancs

## MAIN COURSE TWO

### Smoked Entrecôte

Smoked entrecôte with potato aligot, grilled vegetables, and demi-glace

## VEGETARIAN

### Gnocchi da Terra

Fried potato gnocchi with truffle sauce and shaved black truffles

### Tagliatelle alla Trapanese with Stracciatella foam

Tagliatelle with pesto rosso and stracciatella foam

## PRE-DESSERT

Fruits with anglaise cream and tonka bean zest

## DESSERT

White chocolate mousse with red fruit jelly

**Beverages of choice during dinner:** Envy Sangria, Carm Red Wine, Carm White Wine, Super Bock Beer, Somersby, soft drinks, and water



Moët & Chandon flute at  
midnight with grapes

**150€**

Price per person