



Baar & Restoran

NOHO'S 4-COURSE NEW YEAR'S EVE DINNER

€ 55 per person

WELCOME DRINK CREMANT

Crémant d'Alsace Brut AOC, Domaine Moellinger, France

CHANTERELLE QUICHE

feta | crispy leek | salad leaves | balsamic-marinated onions

VG, LF

STEAK TARTARE

crispy brioche | sous vide egg yolk

LF

PLEASE CHOOSE ONE OF THE TWO MAIN COURSES

Duck fillet glazed with honey from our hotel rooftop garden
served with pumpkin cream, mango salsa, and red wine sauce

OR

Beef tenderloin served with potato gratin, caramelized onion cream,
roasted root vegetables, and rosemary sauce

CHOCOLATE CAKE

chocolate flakes | black currants

VG

Bread selection: Christmas bread, brioche, bread crisps, and flavored butter

V - vegan, VG - vegetarian, LF - lactose free, GF - no added gluten