

THE UNMISTAKABLE NEW YEAR'S EVE GALA IN THE ORANGERIE

Friday, 31 DEC 2021

A unique start to the New Year and one that will linger in your mind for ages.

Glamorous decorations, an exquisite menu and atmospheric musical accompaniment will create the ideal festive setting for seeing out the old year.

Appetizer buffet

Essence of oxtail | Mini pasties | Gold leaf | Sherry

Slices of Breton halibut | Artichoke brandade | Amalfi lemon

White lemongrass nage

Papillote of suckling calf | Truffle puree | Green asparagus | Port jus

Valrhona chocolates

Dessert variété

€ 195



THE “BIENVENUE 2022” MENU IN THE WINTERGARTEN RESTAURANT

Friday, 31 DEC 2021

The best is famously kept till last:
a festive menu with breathtaking views of the Lichtentaler Allee.

Fillet of Wagyu

Sudachi | Parsley root | Mulberry | Bitter leaf lettuce

Anapurna curry cappuccino

Norway lobster | Air-freighted mango | Filo pastry

Breton turbot

Nut butter | Horseradish | Topinambur

Fillet of veal

Elderflower | Salsify | Brussels sprouts | Pistachios

Gâteau of Valrhona chocolate

Charentais melon | Champagne | Mint

€ 250

EVEN OUR FOX AND HARE DUO WILL BE ASTONISHED:

The glittering New Year's Eve Celebration in Fritz & Felix

Oysters & martini station

Lobster & scallops

Truffles | Kohlrabi | Tarragon vinaigrette

Local venison

Chioggia | Fermented blueberries | Nut butter

Skrei & Sturia caviar

Cauliflower | Lardo | Smoked oysters

Iced tangerine

Dry aged loin of Albtäler beef from the grill

Oxtail croquette | Winter asparagus | Coffee Hollandaise

Piura Porcelana chocolate

Topinambur | Kaki | Pecan nuts

€ 189

NEW YEAR'S EVE IN THE RIVE GAUCHE BRASSERIE

Friday, 31 DEC 2021, 7.30pm

«Pour ce qui est de l'avenir, il ne s'agit pas de le prévoir,
mais de le rendre possible.» – Antoine de Saint-Exupéry

With this in mind, bon appétit!

Amuse-bouche

Delice of yellowfin tuna | Avocado | Coriander

Essence of black-leg chicken | cep mushroom gnocchi | Sherry

Breton monkfish | Nut butter-mousseline | Cucumber | Dill

Fillet of Aubrac beef | Bimi broccoli | Layered potato cake | Truffle jus

Citrus fruits | Mascarpone | Champagne

€ 125

