

THE DOMINICAN

NEW YEAR'S MENU

AMUSE-BOUCHE ACCOMPANIED WITH CHAMPAGNE PALMER & CO BRUT

Tartare de Nobashi – gravlax – citrus
Cocktail with grey shrimps
Mussels with saffron – pearl couscous

FIRST STARTER

Salmon Gravlax – Belgian Caviar 'Oscietra' –
orange Chantilly cream – green herbs

SECOND STARTER

Rack of deer – caramelized Brussels chicory – red
fruit sauce – pink peppercorns

MAIN COURSE

Duck breast – fig sauce – potato gratin –
chanterelles – zucchini

CHEESE SELECTION

Brussels cheese – Herve – Keiems
Bloempje – Gorgonzola – Aged Comté

FIRST DESSERT

Dessert 'Floral Cokoa' by Anais Gaudemer

SECOND DESSERT

Crème brûlée – flambéed pear with Cointreau

€129 PER PERSON

Wine package, incl. Champagne: €45

Served wines :
Champagne Palmer & Co brut Extra Reserve
Maltus, Pezat, Bordeaux Blanc, France
Chateau de Siran, AOC Margaux, France
Chateau Saint Michelle, Dry Riesling, Washington , USA
An awakening shot of Espresso Martini
Sauternes, AOC CLOS L'Abeilly, Bordeaux, France

