



NEW YEAR IN MONTRAW

First Course

"red tuna two ways"

tuna crudo with quail egg, preserved lemon, chili and fried potatoes
yemenite tataki with zhoug yogurt, olive puree, pistachios and coriander

Veuve Clicquot Brut

Second Course

panzerotti with crab meat and labneh cheese filling, shimeji mushroom and lobster sauce

Verdicchio Col Di Corte 2016

Main Course

hanger steak served with tunisian bean stew, potatoes and arugula herb salad.

or

Scallops with romanesco cauliflower, parsley root puree, agrodolce walnuts and lobster sauce

Barbaresco Piedmont 2015

Dessert

warm "jaffa" kunafah served with pistachio ice cream

Chateau Jany Sauternes 2015

#vegetarian full menu is available as well

#two seats are available

18:00-21:00 (100€), 21:00-01:00 (120€)

Pay with link and get a voucher.