



## *New Year's Eve Gala menu 2005*

AMUSE BOUCHE  
*„According to the chef's choice“*

### *Aperitif*

*Cremant de Bourgogne brut*

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FRESH BREAD AND BUTTER

*White and all-rye bread*

WHITE LIVER

***“Mille - Feuille“ from white duck liver “Foie - Gras”,***  
*honey jelly, fresh apples and baked dough, “Phillo“*

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PARMESAN

***Tortellini stuffed with “Ricotta“ in strog Parmesan sabayon***

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SEA BASS

***Fillet “Sea-Bass” roasted on butter with smoked “Brandade“***

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BEEF SIRLOIN

***Gently roasted stirk steak “ANGUS“ on red pepper foam and rosemary potatoes***

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PASSION-FLOWER

***Passion-flower sorbet***

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WHITE CHOCOLATE AND VANILLA POD

***Short white chocolate-vanilla soufflé, glass of chilled coffee “Frappé“ and frozen coco-nut cream***

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***Midnight toast***

*Piper Heidsieck champagne*

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VARLHONA CHOCOLATE

***Illy Espresso***

***with hand-made*** *“Remy Martin“ chocolate truffle*

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***Digestif***

*“Remy Martin“*

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*price per person 2880,- CZK/ approx. 96,- EUR*

*We wish you happy New Year, team of the hotel Vienna*

