

New Year's Eve Menu

STARTER

Ahi Tuna Tartare

Sesame | Yuzu | Salmon Caviar

OR

Angus Beef Tenderloin Tartare

Shallot | Dijon Mustard | Confit Egg Yolk

OR

Beetroot Variations

Shallot | Dijon Mustard | Confit Egg Yolk

MIDDLE COURSE

Lobster Bisque

King Prawn | Ginger | Tom Yum

OR

Pumpkin Gnocchi

Chestnut | Parmesan | Sage

PALATE CLEANSER

Pink Grapefruit and Vanilla Sorbet

MAIN COURSE

Herb Crusted Lamb Rack

Celeriac purée | Shimeji | Parmesan | Demi-glace

OR

Monkfish Fillet

Baby Broccoli | Beurre Blanc | Salmon Caviar

OR

Miso Aubergine Steak

Sweet Potato | Vegan Jus | Mushroom Pithivier

DESSERT

Crunchy Praline

Bitter Chocolate Crèmeux | Passion fruit Mint Sorbet

OR

Raspberry-Chili Diplomat Cream

Pistachio Sablé | Yogurt Crisp

For reservations please contact:

+36 70 407 1600 | reservation@matildcafe.com | www.matildcafe.com