

# ZUW



## NEW YEAR'S EVE MENU 2019 / 20



### CANDELABRA TO SHARE

Ossetra caviar

Amélie Spéciale de Claire oyster with flavours of the sea

King crab blini with lemongrass mayonnaise

Cream of sea urchin au gratin

Japanese-style eel roll

Caramelised foie gras terrine with mango

### STARTERS

Lobster cardinale with winter vegetables and black truffle

### MAIN COURSE

Marinated Wagyu beef rib served with potato mille-feuille and Périgourdine sauce

### DESSERT

Skull by chocolate dessert

### WINES

Llopart Integral BN Reserva · Bodegas Caves Llopart · D.O. Cava

Pazo Das Bruxas · Bodegas Torres · D.O. Rías Baixas

Marqués de Murrieta Reserva · Bodegas Marqués de Murrieta · D.O. Ca. Rioja

Champagne Bollinger Special Cuvée Brut · A.O.C Champagne

Grapes, "neules" and party favours



395€ PER PERSON

VAT INCLUDED

