

The View New Year's Menu 2024

25th floor

Smoked lobster tail - green tea - caramelized sweet tomatoes - coral crisp

Vegan option: Cauliflower – truffle -watercress

Grilled king oyster mushroom - roasted onion emulsion - seaweed pearls

Ravioli filled with braised oxtail and horseradish - beetroot consommé

Vegan option: Beetroot consommé - pickled daikon - chervil

Veal tenderloin - shiitake – potato – truffle – shallot - cognacs jus

Vegan option: Beyond meat – shiitake – potato – truffle – shallot - cognacs jus

Rich chocolate fondant - raspberry sorbet - gold chocolate & liquorice

Vegan option : Chocolate mousse - bitter orange – vanilla - soya cream

Wine

Catalonien Raimat Chardonnay, Costers del Segre, Spanien

La Grande Colombe Pinot Noir, pays d'Oc, France

M.Chapoutier Rasteau Les Cadilles, Rhône, France

Muscat Marquières, Vendanges du Petit Matin, Pays d'Oc, France