



## FACIL NEW YEAR'S EVE DINNER 2022

### DINNER

CHAR FROM BIRNBAUM - WILD CAULIFLOWER, CHIVES AND BERGAMOT

STURGEON FROM THE MÜRITZ - IMPERIAL CAVIAR, CELERY AND VERBENA

COCKTAIL OF CARABINERO - TOMATO JAM, SMOKED BURRATA AND EARL GREY

WHITE TRUFFLE - POACHED COUNTRY EGG, CREAMED SPINACH AND MARONE

LOIN OF FLÄMINGER VENISON - PINEAPPLE, SECHUAN PEPPER AND ROUENAISE SAUCE

CHEEK OF CHAROLAISE BEEF WITH PERIGORD TRUFFLE JUS - PUMPKIN, KUMQUAT AND COCONUT

THE PEANUT - BLACK CURRANT

MEDJOUL DATE - CITRUS, ARABICA COFFEE AND CARDAMOM

### WINE

2019 EIGENART, SILVANER, WEINGUT MAX MÜLLER I, FRANKEN

2018 MEURSAULT „GRANDS CHARRONS“, DOMAINE MICHEL BOUZEREAU, BURGUND

2010 BOLGHERI „GUIDALBERTO“, TENUTA SAN GUIDO, TOSCANA

1995 CHATEAU COUTET, 1ER CRU CLASSE, BARSAC

NEW YEAR'S EVE 8-COURSE-DINNER AT THE RESTAURANT FACIL  
WITH BACKGROUND MUSIC (HARPE) AND MIDNIGHT-CHAMPAGNE 740 EURO / PERSON

(INCLUDING APERITIF, WINE DURING SET-DINNER, MINERAL WATER, COFFEE OR TEA, CHAMPAGNE/OYSTERS)

NEW YEAR'S EVE 8-COURSE-DINNER AT THE MANDALA ROOM  
AND MIDNIGHT-CHAMPAGNE 580 EURO / PERSON

(INCLUDING APERITIF, WINE DURING SET-DINNER, MINERAL WATER, COFFEE OR TEA, CHAMPAGNE/OYSTERS)