



NEW YEAR'S EVE MENU

APPETISER

Tempura oyster with yuzu & coconut.

STARTERS

Prawn carpaccio.

Duck tataki, lime emulsion
& Japanese pickles.

MAIN COURSE CHOICES

Lamb terrine with parsnip cream.

Sea bass with clams, passion fruit
& coriander "mojo".

DESSERT

Infused pineapple tartar, coconut
sorbet & Sable Breton.

Coffee, nougats & 'Grapes of Luck'.

DRINKS

Water, soft drinks, beer & wine.

€98 VAT included



HELEN BERGER

hotel & bar