

New Years Menu

31 December 2024

AMUSE

Pickled figs in Rioja
Amaranth, pistachios, burrata cream, nasturtium

STARTERS

Beetroot tartare
Pumpernickel, cucumber, pear, hazelnut

SOUP

Truffled black salsify soup

INTERMEDIATE COURSE

Savoy cabbage roulades
Celery, pearl onions, plum, garden herbs

PASTA

Cavatelli
Wild mushrooms, young spinach, sage foam, pecorino

SORBET

Lime sorbet with rum and mine

MAIN COURSE

Baked Jerusalem artichokes
Porcini mushrooms, pearl barley, radicchio, seeds, Belper tuber

DESSERT

Pear tart
Ginger vanilla ice cream, caramelized walnuts, wood sorrel

EUR 159

EUR 218 with wine pairing

Reservations: +49 952 07 13 23 | fb.nhcollectionfrankfurtspintower@nh-hotels.com
