

New Years Menu

31 December 2024

AMUSE

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

STARTERS

Hamachi (yellowtail mackerel) flamed & pickled
Quinoa, radish, pomelo, samphire

SOUP

Truffled black salsify soup, chervil

INTERMEDIATE COURSE

Quail breast supreme celery, pearl onions, plum, garden herbs

PASTA

Cavatelli
Pulpo, wild mushrooms, young spinach, sage foam, pecorino

SORBET

Lime sorbet with rum and mine

MAIN COURSE

Marinated lamb shank,
lamb chops, port wine jus, saffron polenta, baby corn, BIMBI

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
