

New Years Menu

31 December 2024

Buffet including:

FIRST COURSE

Oysters

Pain Poilâne, vinegar, shallot

-

Barbecued beet, goat cheese
hazelnut, carrot dressing

-

Steak tartare, little gem

-

'Gravlax', marinated salmon, pickled beet

-

Duck terrine, brioche, quince jelly

-

Pumpkin soup, mushroom

MAIN COURSE

Corvina with a macadamia crust,
coconut & mango sauce, green asparagus

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Truffle ravioli, chestnut foam, pumpkin cream

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Duck à l'orange, potato gratin, carrots

-

Guineafowl, chicory gratin with truffle,
potato mousseline

EUR 59 p.p. VAT incl.

Information and reservations: +31 20 556 4564 | nhcollectionbarbizonpalace@nh-hotels.com



ANNIVERSARY

NH COLLECTION

HOTELS & RESORTS

New Years Menu

31 December 2024

Buffet including:

DESSERTS

Selection of matured cheeses,
condiment, bread

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'Black of black',
selection of dark chocolate desserts

-

'Frozen lemon',
with fluffy lemon sorbet

-

Orange & grapefruit gratin,
pistachio ice cream

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Gingerbread crème brûlée,
dark chocolate ice cream

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