



TAIKO NEW YEAR'S EVE

31 December

Sittings at 6pm and 9pm

Four course menu €185 / Wine pairing €95

Bluefin tuna | winter truffle
Sashimi and nigiri | blood orange ponzu | tamago
Coastal vegetable and wheats



Langoustine

Forbidden curry | holy basil
Cappuccino | sea cucumber | Nikka Whisky



Wagyu roast | oyster | Szechuan sauce
Gunkan wagyu tartar | Anna Dutch caviar | fresh wasabi
Shao long bao wagyu | oxtail | morels



Sake and sparkles
Nashi pear | sake | white chocolate | cranberry
Szechuan pepper | yuzu | almond

Vegetarian menu available on request

FESTIVE MENUS



BRASSERIE NEW YEAR'S EVE

31 December

Sittings at 5.30pm – 6pm and 9pm – 9.30pm

Four course menu €125 / Wine pairing €65

Marinated raw scallops
Royal Anna gold caviar | crispy shallot ring | chives mayonnaise



IJsselmeer pike perch fillet
Crunchy potato | smoked celeriac | horseradish cream



Pheasant 'en coffre'
Jus and mousseline of truffle | kohlrabi | Cevenne onions

or

Confit cod
Cauliflower textures | crispy capers and leaves | sauce noisette



Champagne and bubbles
Champagne sabayon | vanilla | Grand Marnier

Vegetarian menu available on request

FESTIVE MENUS