

# NADA

Restaurant Bar

## New Year's Eve Dinner 2017

New Year's Eve aperitif

\*\*\*

Duck foie gras with smoked eel,  
salmon caviar and brioche

\*\*\*

Grilled octopus  
with butternut pumpkin and softshell crab

\*\*\*

Fried veal sweetbreads  
with mashed parsley root and quail egg

\*\*\*

Loup de mer  
with grapefruit and ginger carrots

\*\*\*

Beef fillet with spiny morels

\*\*\*

Chocolate variation  
with pineapple

*6 courses*

*98,— per person*