

NEW YEAR'S DAY AT

chophouse

1st January 2025 | Lunch seating time 12.00 - 14.30

RESERVATION

Lunch Menu

STARTER to choose

Grilled Asparagus (VG)

Tabini cream, puffed black sesame seeds, harissa oil

Dry-aged House Beef & Pork Sausage

House made ale mustard, sauerkraut, pickled cucumber

Jerusalem Artichoke Risotto (V)

Acquarello rice, charred confit artichokes, artichoke chips, crispy capers, Parmigiano Reggiano

Tagliatelle Beef Ragu

Prime beef ragu, mascarpone, rucola, Parmeggiano Reggiano

MAIN COURSE to choose

Pressed Aubergine (V)

Sundried tomato puree, basil pesto, Parmigiano Reggiano, crispy barley

Grilled Seabass

Walnut gremolata, sauteed greens, preserved lemon gel

One-week Dry-aged Duck

Roasted breast, leg croquette, pok choi, beetroot puree, pomegranate glaze, duck & umami jus

Grilled Argentinian Beef Ribeye

White onion fondant, white onion puree, chives, Martini jus

DESSERT to choose

White Chocolate & Avocado Parfait (VG)

Caramelized nuts, dried cranberries

Pineapple Tarte Tatin

White chocolate & Malibu sorbet, roasted coconut flakes

Dark Chocolate Tart

Fior di latte ice-cream, whipped caramel, Malden salt

€65 per person