

NEW YEAR'S EVE AT

chophouse

31st December 2024 | Seating time 19.00 - 21.00

DJ & Saxophonist

RESERVATION

Menu

Bread

Brioche, smoked butter, umami-infused olive oil

Smoked Oyster

Fermented chili & seawater gel, balsamic pearls

Steak Tartar

Deep-fried egg yolk, black truffle

Gamberi Rossi Tortellacci

Prawn broth, confetti

Roasted Guineafowl

*Sauteed Brussels sprouts, roasted parsnip purée,
Cointreau and chive emulsion*

Champagne Sorbet

Frizzy grapes

Dry-aged Argentine Ribeye & Japanese Wagyu

Black garlic purée, grilled pak choi, port wine jus, dill oil

Mille-feuille

Tonka bean pastry cream, caramelised hazelnuts, gianduja gelato

€130 per person