

*One&Only*

AESTHESIS

*Athens*

NEW YEAR'S EVE  
GALA DINNER

AMUSE BOUCHE

Trilogy of

Bottarga Tartlet | White Chocolate with Caviar  
Fassona Tartare with Stracciatella (D) (G)

PUMPKIN

Amaretto | Almonds | Soumada (D) (N)

COD

Caviar | Beurre Blanc | Preserved Lemon (D)

VEAL ENTRECOTE

Truffle | Celeriac | Jus (D)

GOOSE

Quince | Glazed Chestnuts | All Spice | Berries (D)

PRE DESSERT

DESSERT

Truffle

Chocolate | Hazelnut | Truffle (D) (N)

Mignardises and Coffee

FESTIVE WINE PAIRING

150€

Pierre Gimonnet Special Club Brut 2015  
Thörle, Essenheim, Riesling

Comte Lafond Sancerre Grande Cuvée  
Tenuta San Guido, Guidalberto

Domaine Vincent Paris, Cornas Granit 30  
Donnafugata, Ben Rye

250€ PER PERSON

\*Prices do not include beverages

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

(G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts

Prices are in euros and inclusive of all applicable taxes.