
2026 NEW YEAR'S EVE MENU *****

The First Taste of the Year

Goat Cheese Coated with Tomato Essence, Kars Gravyer, White Cheese, Vine Leaf
Dolma with Dried Plum, Avocado Hummus on Tartlet, Pistachio Muhammara, Smoked
Eggplant Salad, Basil Haydari, Cluster Tomato Confit, Cucumber

Hot Starter

Slow-Cooked Turkey
Chestnut Pilaf, Traditional Baby Vegetables, Béarnaise Sauce
(To Be Served with an À la Minute Show)

Main Course

Chef's Signature
Oven-Roasted and Pressed Beef Tandoori with Fresh Herbs
Ginger-Infused Celery Purée, Wok-Cooked Ratatouille Vegetables
Grilled Asparagus, Wholegrain Mustard Sauce

New Year's Dessert

Chestnut and Chocolate Mousse
Strawberry Pieces and Chocolate Stick

Late-Night Bites

Seasoned Tripe Soup & Lentil Soup with Thracian Butter

Unlimited Local Alcoholic Beverages