

THE STEPHUS
RESTAURANT



New Year Menu

Amuse-bouche

Sugar peas with smoked trout mousse

First Starter

Mushroom consommé with Foie Gras, baked onion and nut cream

Second Starter

Venison Surf and Turf with trout caviar and dried egg yolk

Third Starter

Scallops fried in butter with crispy Parma ham and apple Sabayon

Main dish

Cod fillet with baby carrots, crispy Kale cabbage and tarragon tomato sauce with basil oil

Pre-dessert

Mint tea sorbet

Dessert

Pavlova with cranberry cream and fresh winter berries