

SKYLounge NEW YEARS EVE FONDUE

Aperitif

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Foie Gras

'Tree Cake' – Valrhona – Pistachio – Granny Smith

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Asian and Italian Appetizers from the Buffet

Sushi – Tuna Carpaccio – Shrimp Salad – Tomato Tartare

Sashimi – Oysters – Beef Tartare – Spring Rolls – Vitello Tonnato

Baked Prawns – Prosciutto-Wrapped Melon – Beef Carpaccio

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Tyrol Mountain Hay

Ravioli – Vinschgerl Bread – Cured Bacon – Cress

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Piña Colada

Baby Pineapple – Lemon – Mint – Cracknel

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Fondue Chinoise

Beef, Organic Chicken, Veal, Organic Prawns & Six Dipping Sauces

served with Roasted Potatoes, Fragrant Basmati Rice,

Fresh Vegetables & Corn on the Cob

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Dessert & Cheese Specialties from the Buffet

Start: 6.30 pm
€ 155,00 incl. wine

