



MOUNTAIN HUB
SOCIAL DINING

MENU

NEW YEAR'S EVE BUFFET

Tagliere – Selection of cheese and cold meats – Chutneys and sweet mustards

Lobster – Prawns – Avocado – Mango chutney – Cocktail sauce

Oyster bar – Caviar

Ikarimi salmon – Beetroot – Pickles

Smoked eel – Beluga lentil salad

Smoked duck breast – Red cabbage – Cranberry salad

Vitello tonnato – Pane carasao

Goats cheese crème brûlée – Pear chutney ✓

Orange-fennel salad – Raisins ✓

Burrata – Tomato ✓

Bread station & Caesar salad bar ✓

Couscous salad – Greek salad – Kale salad ✓

Ravioli bar – Choice of toppings – Grana padano wheels ✓

Tomato & lemongrass consommé ✓

LIVE GRILL STATION

Herb cured grilled cray fish

Seared dry aged entrecote

Lime & garlic marinated tuna steak

Pineapple salsa – Pepper jus – Harissa lime

Salt & citrus baked whole fish

Stuffed roasted turkey – Roast gravy – Cranberry sauce

Roasted lamb shoulder – Mint jus

Char grilled halibut – Mediterranean salsa

Lime infused baby chicken – Herb infused potato

Vegetable caponata ✓

Potato gratin ✓

Cannelloni florentine – Three cheese baked ✓

Caprese – Baked portabello ✓

Spekulatius cheesecake & Stollen cake

Lime yuzu tartelettes

Strawberry chocolate cakelettes

Pistachio raspberry mousse

New Year croquembouche

Kaiserschmarrn – apple compote

Chocolate fountain – Fruit sticks

€ 179 p.P.

BEVERAGE PACKAGE

incl. aperitif and 1 glass of champagne,
red and white wine of the sommelier's
choice, water, beer and soft drinks
€ 79 p.P.