

MOULIN ROUGE

meets JULIETTE

NEW YEAR'S EVE MENU

Beef Tartare
with butter and fresh brioche

Lobster Bisque
with lobster meat and sugar peas

Veal Duo with Veal Loin and Veal Cheek
with black truffle, Vichy carrots and purple mashed potatoes

Cheese Plate
with various cheeses

Tarte Tatin
with sour cream ice cream

incl. champagne aperitif with oysters, 5-course menu,
coffee/tea, music and entertainment



MOULIN ROUGE

meets JULIETTE

NEW YEAR'S EVE MENU

Beetroot Carpaccio
with vinaigrette, walnuts and herbs

Pumpkin Coconut Cream Soup
with pumpkin tartar and fresh herbs

Vegetable Jalousie
on a bed of spinach with black truffle

Cheese Plate
with various cheeses

Tarte Tatin
with sour cream ice cream

incl. champagne aperitif with mushroom croustillant, 5-course
menu, coffee/tea, music and entertainment

