

NEW YEAR'S EVE MENU



- 2024 -

Veuve Clicquot Brut Rose

STREET FOOD

PARSNIP TRUFFLE SOUP

Cauliflower, parsnip, Kobe beef karasumi and black truffle

KOBE KABOCHA SALAD

Mizuna, roasted pumpkin,
Kobe beef prosciutto and truffle pecorino

CRISPY WAGYU

Wagyu beef tartare served on a crispy potato millefeuille
and topped with Ossetra caviar

KING CRAB HOSOMAKI

Spicy miso mayo, asparagus and shichimi powder

COMFORD FOOD

SALMON WELLINGTON

Coated spinach, duxelles mushroom, spinach crêpe,
beurre blanc sauce served with a lemons yuzu purée

Or

JAPAN WAGYU A5

Accompanied with Ossetra caviar purée

Add on: Alba White truffle 14€/gram

DESSERT

CHESTNUT MILLEFEUILLE

Vanilla patisserie, marron glacé, mandarin
compote and chestnut ice cream

- 250€ -

ATHENS

beefbar[®]

Born in Monte-Carlo

