



RESTAURANT 181

NEW YEAR'S EVE ARRANGEMENT

2018

„ALICE IN WONDERLAND“

6.30 pm – Aperitif

7.30 pm – Menu start

Welcome to Wonderland!

Amuse gueule

Foie gras of goose mille feuille & cherry gel

Aperitif 'Cheshire Cat'

Eat me! Drink me!

**King crab tatar & smoked Label Rouge Lachs
caviar & pumpkin ice cream**

2016/17 Gelber Muskateller, Winery Basserman-Jordan, Pfalz, Germany

We are all mad here.

**Supreme of guinea fowl & Belgian nougat
pointed cabbage & pineapple marmelade, roasted rice consommé**

2014 Chablis 1er Cru Fourchaume, Domaine Louis Jadot, Burgundy, France

Nothing is as it seems.

**Fillet of European seabass & mushroom duxelles
Fregola Sarda, spinach & Kaffir lime jus**

2016 Chardonnay AM TURM, Winery St. Antony, Rheinhessen, Germany

It is impossible only if you think it is.

**Nebraska Prime Beef fillet & truffle sauce
artishoke mousseline, prosciutto & sage**

2013 Amarone di Valpolicella Vigne Alte, Winery Zeni, Veneto, Italy

It's always tea time.

**Valrhona chocolate cake & raspberry sauce
ice cream of pink pepper & lychee, Rocky Road, lime meringue**

2008 Fortified Shiraz, Winery d'Arenberg, McLaren Valley, Australia

Aperitif

Menu incl. first class wine accompaniment, mineral water & coffee
champagner at midnight
elevator

€ 345 per person

Every adventure requires a first step.

Reservation request necessary
info@restaurant181.com

-subject to correction-