

## NEW YEARS EVE AT BANK HOTEL

*On the early seating we serve a shorter menu.*

*On the late seating we serve a longer menu.*

*Both seatings are 3 hours.*

### EARLY DINNER

Chared Scallop

*Jerusalem artichoke purée & red wine sauce*

Halibut

*Butter fried king oyster mushroom, swiss chard  
& champagne sauce*

Beef tenderloin Rossini

*Seared foie gras, truffle jus  
& potato purée*

Chocolate fondant

*Chocolate ice cream, chocolate sauce  
& whipped cream*

**1195**

### LATE DINNER

Oyster Rockefeller

*Carelian caviar, browned butter & spinach*

Chared Scallop

*Jerusalem artichoke purée & red wine sauce*

Halibut

*Butter fried king oyster mushroom, swiss chard  
& champagne sauce*

Beef tenderloin Rossini

*Seared foie gras, truffle jus  
& potato purée*

Chocolate fondant

*Chocolate ice cream, chocolate sauce  
& whipped cream*

**1495**

**NEW YEARS EVE AT BANK HOTEL  
VEGETARIAN MENU**

*On the early seating we serve a shorter menu.*

*On the late seating we serve a longer menu.*

*Both seatings are 3 hours.*

**EARLY DINNER**

Orecchiette pasta

*Carciofini, almond & sage*

Celeriac

*Jerusalem artichoke, king oyster mushroom*

*& white wine sauce*

Baked butternut pumpkin

*Black truffle, swiss chard & kale jus*

Chocolate mousse

*Coconut cream, raspberry sorbet & berries*

**1095**

**LATE DINNER**

Tartelett

*Sugar snap, tarragon & seaweed caviar*

Orecchiette pasta

*Carciofini, almond & sage*

Celeriac

*Jerusalem artichoke, king oyster mushroom*

*& white wine sauce*

Baked butternut pumpkin

*Black truffle, swiss chard & kale jus*

Chocolate mousse

*Coconut cream, raspberry sorbet & berries*

**1195**