

CLOUDS

NYE Gala Menu

06.30 pm

Irish oysters on ice for entrance

-

Italian Ciabatta and Organic Butter from Allgäu

-

European Beef two ways
with Dijon Mustard-Aioli and Onion Focaccia

-

Smoked Salmon Tartar
with Caviar, Potato Mousseline and Beet Root

-

Lukewarm Duck Breast Fillet
with Radicchio and Pickled Kumquats

-

Saddle of Venison Fillet in Hazelnut-Cranberry Crust
with Parsley Root, Brussels Sprouts and Pepper Sauce

-

Roasted Scallop
with Artichoke, Tomatoes and Shellfish Froth

-

Veal Filet with Seasonal Herbs
Leek, Carrot, Navettes and Truffle Jus

-

Lasagna of Braised Apple from „Alten Land“

EUR 290,00

Incl. aperitif and half a bottle of Champagne p.p.

Bookings via phone: +49 (0) 40 30 99 32 80

e-Mail: restaurant@clouds-hamburg.de

CLOUDS

NYE Gala Menu
vegetarian | 06.30 pm

Beet Root Salad
with Goat Cheese and Cherry Vinaigrette

-

Italian Ciabatta and Organic Butter from Allgäu

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Carpaccio of Parsley Root
with Truffle, Hazelnut and Crème Fraîche

-

Baked Organic Egg
with Potato Mousseline and Beet Root

-

Two Types of Cauliflower
with Radicchio and Pickled Kumquats

-

Taleggio Cheese
with Stewed Tomatoes and Onion Focaccia

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Hokkaido Pumpkin Risotto
with Artichoke and Leek

-

Ricotta Ravioli
with Spinach, Morels and Nut Butter Velouté

-

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