

# NYB BASEMENT

## SYLVESTERMENU

### **Amuses**

#### **Kalf**

Tartaartje van kalf met oester/ei/zeekraal

#### **Langoustine**

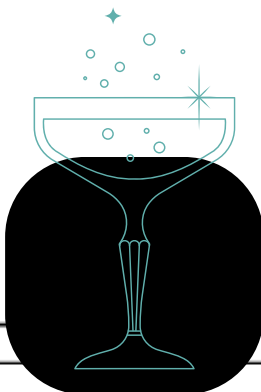
Gebrande langoustinestaart met kaviaar/fregola/tomaat

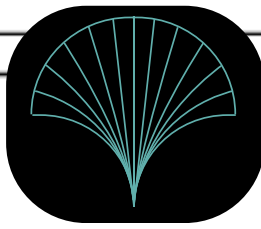
#### **Eend**

Licht gerookte eendenborst/huisgemaakte bitterbal van eend  
vergezeld door morilles/eendenlever/pastinaak/portsaus

#### **Panna Cotta**

Witte chocolade en honing panna cotta/Champagnesorbet  
mandarijn/kastanje





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### **Amuses**

#### **Veal**

Veal tartare with oyster/egg/samphire

#### **Langoustine**

Seared langoustine tail with caviar/fregola/tomato

#### **Duck**

Lightly smoked duck breast/homemade duck bitterballen  
accompanied by morels/foie gras/parsnip/port sauce

#### **Panna Cotta**

White chocolate and honey panna cotta with champagne sorbet,  
mandarin/chestnut

