



solar

NEW YEARS EVE DINNER AND PARTY WITH A 270° PANORAMAMIC VIEW OF BERLIN

Spend this turn of the year with us in a festive and family atmosphere.

07pm:

Champagne reception with appetizers, followed by a gala dinner.

10pm:

Party with disco and house tunes by our SOLAR DJs.

Starters, entrees and desserts are prepared at food stations and offered as a flying buffet, the main course will be served.

AMUSE BOUCHE

lye roll, grissini and potato bread with local butter, olive juice and pastrami of Aberdeen Angus beef

APPETIZER [FOOD-STATION & FLYING]

- fine de Claire oyster with cucumber, apple and chives
- salad of Canadian lobster with avocado, basil and Amalfi lemon
- tartare of German Black Angus beef with lettuce, truffle-ponzu-dressing, yuzu, sesame and miso
- oxtail ragout with foam of mountain cheese, bulbous and macadamia nut
- chickpea croquette with porcini mushrooms, black garlic and pistachio
- brussels sprouts with yolk, fermented pepper, crunchy potato and Perigord truffle
- egg custard with Oscietra caviar by Imperial Caviar Berlin, Piedmont hazelnut and green asparagus
- braised beetroot with crème fraîche, dill, gherkin, mustard seed and pumpernickel
- tartelette with tomato, pine nuts, fried rosemary and parmesan cheese

MAIN ACT [PLATE SERVICE]

roasted fillet of US-beef by GOP with white truffle, Jerusalem artichoke, vanilla, ox tail jus and mashed potatoes à la Joel Robuchon

DESSERT [FOOD-STATION & FLYING]

various sweets from our patisserie... chocolatey, fruity and creamy

MIDNIGHT SNACK [FLYING]

currywurst of local apple pig & vegan currywurst by PLANTED with Jaipur curry and french fries

Alternatively, we offer a vegetarian main course.

Unfortunately, we cannot address allergies and intolerances.

SEAT GUARANTEE & MENU [NO DRINKS INCLUDED]: 260 EUROS

Please book your ticket directly via OPENTABLE: www.solarberlin.com