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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:

07 PM | Champagne reception with Gillardeau oyster

08 PM | Gala Dinner

11 PM | Party with disco and house tunes by SOLAR DJs

AMUSE BOUCHE

Potato bread

Olive oil by "Olio Sabato", Butter by "Butterboyz"
and 10g Oscietra Caviar by "Imperial Caviar Berlin"

APPETIZER

Black Angus beef tartare [USA]

Egg yolk, chives, crème fraîche, pickled vegetables
and roasted bread by "Jochen Gaues"

INTERMEDIATE

Ceviche of red prawn [Argentina]

Chili, coriander, cucumber, ginger, garlic and char caviar

MAIN COURSE

Black Angus beef filet [Uruguay / grain-fed 200 days / roasted medium rare]

Warm marinated brussels sprouts, mashed potatoes à la Joël Robuchon,
Périgord truffle and oxtail jus

DESSERT | BUFFET

various sweet creations from our patisserie

raw milk cheeses by JUMI [Switzerland] with truffle honey,
pear mustard and fruit bread

Alternatively, we offer a vegetarian menu.

Unfortunately, we cannot address allergies and intolerances.

SEAT GUARANTEE & MENU [DRINKS NOT INCLUDED]: 285 €

PLEASE BOOK YOUR TICKET DIRECTLY VIA OPENTABLE:
WWW.SOLARBERLIN.COM