

New Years Menu

31 December 2025 – 19:00 – Last entry at 21:30

Amuse

OYSTER

With a glass of champagne

Starters

Buffet including:

SELECTION OF COLD CUTS

condiments

SALAD BAR

crudites, dips

BREAD ROLLS

butter

CARPACCIO OF PRAWN

citrus marmalade, caviar

GRILLED LITTLE GEM SALAD

pastrami, truffle mayonnaise

TATAKI OF SALMON

wakame, ponzu, crispy salmon roe

DUCK RILLETTE

brioche, cherry jam

OXTAIL CONSOMMÉ

carrot, celery

POTATO & LEEK SOUP

black truffle

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Information and reservations: +31 20 556 4564 | groups.nhcollectionbarbizonpalace@nh-collection.com



NH COLLECTION
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Mains

Buffet including:

BAY SCALLOPS

puree of parsnip, vadouvan sauce

PUMPKIN GNOCCHI

Roquefort, walnut, sage sauce

BEEF OYSTER BLADE

braised chicory, Madeira sauce

GUINEA FOWL

creamy forest mushroom sauce, potato mousseline

Desserts

Buffet including:

SELECTION OF CHEESES

condiment, bread

OMELETTE SIBÉRIENNE

ice cream, cake

TART

chocolate, cherry, hazelnut

CHOCOLATE MOUSSE

eggnog cream

GRATINATED ORANGE

Cointreau, meringue

PANA COTTA

tropical fruit

Price per person: EUR 75

Children under 6 free – Children from 6 till 11 y. o. EUR 25

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