

new year's eve

hello

2026

31.12.2025



## 7.30 pm - 9 pm

Welcome glass | Moët & Chandon Champagne  
Variety of homemade appetizers

## 9 pm - 11.30 pm

### Amuse-Bouche:

Marinated sea bass carpaccio, Avruga cream, lemon pearls and pomegranate

### Starter:

Fricassée of wild and field mushrooms, slow-cooked organic egg, golden brioche and black truffle espuma

### Main Course:

Roasted venison fillet, winter fruits and vegetables, celeriac mousseline, Grand Veneur sauce

### Dessert:

Crispy coconut, roasted fig and vanilla ice cream

## 11.59 pm - 4 am

Moët & Chandon Champagne glass for the countdown & start of an unforgettable night !  
Open Bar (Beer, wine, alcohols & softs) included all night long.

dinner booking

party only

Reservation mandatory for the dinner, send an email to magali.p@tero.be to book your table!  
Cancellation until 22/12 the latest.  
200€/p including Dinner and Party open bar.