



NEW YEAR'S EVE BUFFET DINNER

Glass of Champagne

TABLE-SERVED STARTER

Prawn carpaccio, flambeed romain salad, mango curry chutney, cuttlefish ink krupuc and a hint of passion fruit

COLD BUFFET

Festive salad bar

HOT BUFFET

Roasted cod fillet with Ostend-style sauce

Seared scallops

Medallions of wild boar tenderloin with morel sauce

Duck confit parmentier with caramelized onions

Truffle sauce

Braised Belgian endives with Liège syrup

Seasonal vegetable bouquetière

Gratin dauphinois

Truffled parsnip mousseline

Roasted pumpkin with chestnuts

LIVE COOKING

Creamy wild mushroom risotto with Parmesan broth

· Lobster bisque with garnishes · Beef fillet with choice of sauces
(Béarnaise, Green Pepper, Archduke)

TABLE-SERVED DESSERT

Chocolate bomb, salted butter caramel, passion fruit
and combovaMidnight glas of Champagne

WINES

Champagne Madame de Maintenon, brut Prestige

Greffière Macon La Roche Vineuse 2022 White

Monte delle Vigne Barbera BRUSATA 2022 Parma Red



155€ (WINES INCLUDED)

69.50€ for children aged 5 to 12. Free for children under 5 years
(non-alcoholic drinks included)

DOLCE
HOTELS AND RESORTS
BY WYNDHAM
LA HULPE BRUSSELS

*Allergens : 1) Gluten 2) Shellfish 3) Eggs 4) Fish 5) Peanuts 6) Soy 7) Milk 8) Nuts
9) Celeriac 10) Mustard 11) Sesame 12) So2 13) Lupin 14) Mollusc 15) Pork*