

# CHAGA

## NEW YEAR'S EVE MENU

### Amuse-bouches

–

Marinated scallop, butternut veil, caviar cream  
and chive oil

–

Grilled Breton turbot, whelks and veal, tarragon  
and celeriac cream

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Charcoal-scented blue lobster, vadouvan carrots,  
light bisque

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Ardennes venison, pan-fried foie gras, sunchokes and  
black truffle sauce

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Marinated apple, yuzu, Breton shortbread, yubeshi  
ice cream

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Coffee and petits fours

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Glass of Ruinart Blanc de Blancs Champagne  
at midnight

€290/person excluding beverages

Wine pairings 120€ / Non-alcoholic €80

By reservation only

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AVENUE MARNIX 21, BRUXELLES

