

New Years Eve Menu

31st of December

Aperitif from 7 pm at Bar DaCaio
followed by a 7-course menu starting at 8 pm at Restaurant DaCaio.

In celebration of our recent award in the category of "Best Italian Cuisine" by the Genuss Guide,
we are proud to present an especially Italian menu this year.

Amuse-bouche

Pasta sfoglia

with Norcia truffle, chestnuts,
frisée salad and Parmesan

Consommé of quail and wild mushrooms

with "earth" and marinated quail egg

Raviolo with baccalà,

potato brandade, mussel-saffron broth,
ricotta, and peas

Turbot fillet

with variations of beetroot,
pearl barley, cucumber, and liquorice

Amalfi lemon sorbet

with basil

Crêpinette of ossobuco

with parsley, root vegetables, Sherry XO,
bone marrow sauce, and Sicilian arancini

Neapolitan baba rum

with fruits and chocolate

€ 220 per person

including a glass of champagne per person for the aperitif and another at midnight to ring in the New Year. Traditionally, a Berliner doughnut is also served per person at midnight.

Afterwards, we will continue the celebration in our Bar DaCaio.

We recommend an early reservation via
+49 (0)40 2800 30 2004 or conference@thegeorge-hotel.de.

Our restaurant DaCaio is open on the following holidays:

24.12, 25.12., 26.12., 31.12.2024.

The restaurant is closed on 29.12.2024 and 01.01.2025.