

BY TERO

new year's eve 2025

discover the menu

19h30 - 21h00

Reception Moët & Chandon with home made appetizers

21h00 - 23h30

Appetizer:

Lobster ravioli, shimeji mushrooms, bisque sauce, vadouvan oil

Main course:

Coucou de Malines, seared foie gras, pomme anna, seasonal vegetables, truffle sauce

Dessert:

'Snickers by Tero': chocolate crumble, peanuts, vanilla ice cream, salted caramel

23h59 - 04h00

Moët & Chandon Countdown Champagne & Start of an unforgettable night!

Open Bar: (Beer, wine, classic alcohols & softs drinks) included till 4h00

book your evening

Reservation and prepayment are mandatory through our website.

Cancelation until 23/12 the latest.

Select the date of December 31 and follow instructions on screen. 200€/p including Dinner and Party open bar.