CHÂTEAU ROYAL

NEW YEAR'S EVE DINNER

Our evening begins at 7:30 PM with a welcome aperitif, followed by a carefully curated multi-course dinner.

Just before midnight, we'll gather on our rooftop terrace to welcome 2027 with a glass of Champagne and wonderful views over Berlin.

And the night is far from over –
our bar will remain open until late, inviting you to celebrate and enjoy the first hours of the new year.

CHÂTEAU ROYAL

NEW YEAR'S EVE DINNER

Amuse

-

Winter Greens & Squab
Tangy Marinated Winter Greens, Grilled Squab and Preserved Stone Fruit

-

Malloreddus all'Aragosta
Handmade Sardinian Pasta with Shellfish Butter and Breton Lobster

-

Sea Bass & Fermented Tomato
Line-Caught Sea Bass, Shaved Kohlrabi and Salt-Preserved Tomatoes from Late Summer

-

Guinea Fowl & Savoy Cabbage
Breast and Leg of Label Rouge Guinea Fowl, Wild Mushroom Ragout and Truffled Savoy Cabbage

-

Savarin au Rhum
With Pumpkin, Kumquat and Crème Chantilly

275€

Please let us know at the time of your reservation if you have any food intolerances, allergies, or special dietary requests. Prices include sales tax.

CHÂTEAU ROYAL

NEW YEAR'S EVE DINNER
VEGETARIAN

Amuse

-

Winter Greens
Tangy Marinated Winter Greens, Grilled Squab and Preserved Stone Fruit

-

Malloreddus
Handmade Sardinian Pasta with Saffron Butter and Marinated Fennel

-

Roasted Beetroot Tart
With Reduced Cream

-

Truffled Savoy Cabbage
Wild Mushroom Ragout and Potato Mousseline

-

Savarin au Rhum
With Pumpkin, Kumquat and Crème Chantilly

275€

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