



# FACIL

Potsdamer Straße 3 | 10785 Berlin | T (030) 5900 5 1234 | F (030) 5900 5 2222

Dear Guest,

New Year's Eve, 31<sup>st</sup> of December 2024, at 7 pm!

Enjoy this special evening with us.

Michael Kempf and Joachim Gerner will tempt you with their 8-course menu for an enjoyable feast and our sommeliers Felix Voges and Maximilian Schmidt have selected the matching wines for you.

The menu will be accompanied by harpist Simonetta Ginelli.

For the midnight drink at FACIL, we will serve you champagne to celebrate the turn of the year.

For your reservation you can reach me at [reiser@facil.de](mailto:reiser@facil.de).

I am looking forward to your inquiry.

With best regards,  
Restaurant FACIL

Anna-Katharina Reiser

More information about us can be found online at [www.facil.de](http://www.facil.de) or [www.themandala.de](http://www.themandala.de).



## **FACIL NEW YEAR'S EVE DINNER MENU 2024**

STURGEON FROM LOMBARDY – SWEET POTATO, BLUEBERRY AND TOM KHA GHAI

IMPERIAL CAVIAR 'BLACK EDITION' – CUTTLEFISH, TAHITIAN VANILLA AND AJO BLANCO

DRY AGED TURBOT – GILLARDEAU OYSTER, JERUSALEM ARTICHOKE, EUCALYPTUS

TARTARE OF FRISIAN WAGYU BEEF – BEEF TEA AND PIEDMONT HAZELNUT

SADDLE OF POLTINGER VENISON – ROSCOFF ONION, VIOLET MUSTARD AND MARJORAM

WAGYU FLANK STEAK – PERIGORD TRUFFLE, YELLOW RADISH AND STAR ANISE

THE PUMPKIN – WILLIAMS PEAR, VANILLA AND YUZU

THE FIG – RASPBERRY BALSAMIC AND BITTER ALMOND

## **WINE WITH THE MENU**

BRUT RESERVE, BILLECART-SALMON, CHAMPAGNE

2018 LIESERER NIEDERBERG-HELDEN, RIESLING GG, WEINGUT SCHLOSS LIESER, MOSEL

2020 POUILLY-FUISSE 1ER CRU „LES CRAYS“, DOMAINE ERIC FOREST, BURGUND

2013 JANUS GEMINUS, OMINA ROMANA, LATIUM

2000 CHATEAU COUTET, 1ER CRU CLASSE BARSAC, BORDEAUX

8-course New Year's Eve Dinner at the restaurant FACIL  
with harp music and midnight champagne - Euro 740 per person  
(Menu includes aperitif, wine pairing, mineral water, coffee or tea)