

New Year's Eve Menu

December 31st, 2018



Amuse-Bouche

Potatoes and white truffle velouté
Glass of Prosecco

Starter

Wild salmon en croute with baby spinach

First course

Risotto sauté with artichokes, mint and turmeric

Main courses

Almond crusted sea bass with broccoli, cherry tomatoes confit and candied citrus fruits

Pork fillet in madeira sauce with chestnut purée, Brussels sprouts, persimmon confit and potato chips

Prè-Dessert

Honeydew melon and basil sorbet

Dessert

Babette's "Zuppa inglese"

Ring in the New Year with a bottle of Franciacorta

After midnight

Traditional lentil soup

Per person € 150,00

Excluding wines

Live music

Reservation required - 50% Advance payment