



# NEW YEAR'S EVE MENU

## AMOUS BOUCHE

Toasted butter brioche bread with caviar

## APPETIZER

Seared scallop served in its shell with  
hollandaise sauce

Tart Tatin with porcini mushrooms  
and Stracchino cheese fondue

## FIRST COURSE

Lobster lasagna with citrus béchamel sauce  
- vegetarian alternative: mixed mushroom and  
taleggio cheese lasagna

## SECOND COURSE

Glazed beef with Bordeaux sauce  
and creamy purple potato

## SWEET

Artisanal chocolate panettone with  
mascarpone cream and orange zest

## AFTER MIDNIGHT

Cotechino and lentils

**EURO 85 - DRINKS NOT INCLUDED**