



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