



DINNER  
NEW YEAR'S EVE

H 20.00

WELCOME DRINK

PUMPKIN WAFFLE - CREME FRAICHE - CAVIAR  
Brot 'Mattia Vezzola' - COSTARIPA

WELCOME FROM THE KITCHEN

POLENTA AND GARDESANA PIKE - PARMESAN CREAM PUFF - FOIE GRAS & CARAMELISED ONION MACARON - CAPON & LEMONGRASS CONSOMME'

CABBAGE

NUTMEG CRUNCHY - GORGONZOLA CHEESE - APPLE MUSTARD

CAPON

CHESTNUTS - BLACK CABBAGE - TRUFFLE SAUCE

RISOTTO

WITH JERUSALEM ARTICHOKE  
SCALLOPS - CANDIED LEMON - COCOA GRUE'

RAVIOLI

NETTLES  
PULLED PORK - RASPBERRY - CORN POWDER - MUSTARD & HONEY JUS

SNAPPER

WITH SAFFRON  
GRILLED PARSNIP - ALMONDS - BERNOISE SAUCE - OYSTER LEAF

PRE-DESSERT

RED CHICORY - PEARS - MONTE VERONESE CHEESE

SEMIFREDDO

PEANUT  
TANGERIN CUSTARD - COFFEE MERINGUE

Goodbye to the Old Year !

PAN BRIOCHES

WITH RAISINS  
LENTILS - COTECHINO - DATES  
Champagne 'Signature' - HUGUENOT TASSIN

€ 120

WELCOME DRINK & GLASS OF CHAMPAGNE INCLUDED  
WATER & COFFEE INCLUDED