



New Year's Eve Dinner 2025



Amuse Bouche with Organic Prosecco

STARTERS

Walk in the Woods

Terrine of young carrots, greens, shii-take mushrooms, leek and celery, fruit salad and sprouts with raspberry citronette

Flavours of France

Delicate onion soup with wholemeal bread croutons with seeds, creamy Emmenthal cheese and caramelized onion ball

FIRST COURSE

Touch of Gold

Pumpkin pasta tortello filled with pumpkin and parmesan cheese topped with creamy parmesan sauce, sweetforte pear and amaretto crumble

MAIN COURSE

La Dolce Vita

Eggplant parmigiana "classic but not too much", with smoked scamorza cheese and basil leaves

PREDESSERT

DESSERT

Alaska

Sweet crêpe with a caramelised butter and sugar sauce, orange juice and Grand Marnier served with vanilla ice cream

TO CONCLUDE

A Glass of Champagne and Organic Lentils

€ 450,00 a persona
Water & coffee included

