

New Year's Eve & New Year's Day Menu



Starters

Battered Cod on a chickpea velouté	€21.00
New Year's selection of cold cuts (For 2 people)	€23.00
Lonzino carpaccio with baby spinach and pine nuts	€15.00
Marinated Salmon with yogurt, gherkins, passion fruit and almond flakes	€16.00
Red Prawns carpaccio with lime, orange and dill	€19.00
Pumpkin pie with amaretti and warm parmesan fondue	€13.00



Pasta & Soups

Pappardelle with Wild Boar ragu'	€15.00
Linguine with Lobster	€26.00
Tagliolini with Prawns and pistachio pesto topped with crispy speck	€21.00
Baked Paccheri stuffed with ricotta with tomato velouté and fresh ricotta topped with bottarga	€19.00
Potatoes & leeks soup with cod and chickpeas	€15.00
Risotto with Gorgonzola, pears and red wine reduction	€20.00



Main Courses

Dover Sole meunière (700 gr)	€7/100g
Pan fried scallops on a lentil cream topped with purple potato chips	€22.50
King prawns in dried fruit crust	€28.00
Beef fillet with parsnip purée, garlic pak choi and Chianti jus	€29.85
Angus beef "Tagliata" with rucola, parmesan shavings and truffle oil (for 2 people)	€65.00
Rack of Lamb in herbs crust with red and yellow pepper purée	€27.50
Pork belly sous vide served with crispy fried polenta	€26.00

All served with roast potatoes



Side Dishes

Mixed grilled Vegetables	€5,50
Rocket, Parmesan shavings and Cherry Tomatoes	€5,50
Green salad / Mixed salad	€3,90
French Fries	€4,00
Tomato & onion salad	€3,75

A minimum charge of € 50.00 per person (Excluding drinks) will apply



Desserts

White chocolate and forest fruit mousse	€8.75
Our Christmas Crème Brûlée	€7.25
Chestnut flan with persimmon sauce and pistachio ice cream	€9.25
Marinated Pinapple served with coconut ice cream	€5.25
Warm dark chocolate Fondant with fiordilatte ice cream	€7.25
Chef's special "New Year's" Tiramisù	€6.75

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