

# **NEW YEAR'S FESTIVITIES**

New Year's Eve Tuesday, 31 December 2025

#### Menu

### CHEF'S WELCOME WITH LOBSTER

Seafood arancini with squid ink  $\cdot$  lobster tartare with mandarin  $\cdot$  sea grape  $\cdot$  fermented radish

#### **CHESTNUT**

Velouté soup · chestnuts in multiple textures · Greek brandy · pear · ginger yogurt

#### FROM THE GARDEN

Fresh salad with assorted beets · green apple · black garlic · caramelized pecans · white balsamic pearls · goat cheese

# **MONKFISH**

Confit monkfish fillet · parsnip cream · Madagascan vanilla beurre noisette · lumpfish roe

# SORBET APEROL SPRITZ

Refreshing palate cleanser with Aperol Spritz flavors

# **BRAISED VEAL CHEEKS**

Slow-cooked veal cheeks in red wine · smoked cauliflower purée · rapini · crispy onions · baby carrots

# **CHOCOLATE & MINT**

Chocolate · red fruit coulis · mint ganache · salted caramel biscuit

195€ per person Children 4-12 years old - 80€ Children 0-3 years old - free