

NEW YEAR'S EVE DINNER 2023

F I S H

"Welcome entree sparkling wine bubbles"

STARTERS

Raw seafood with Osietra Imperial caviar, tuna tartare, Amberjack tartar, Gillardeaux oyster, lagoon scampi and wild salmon flavored with lime and pink pepper.

Venetian lagoon fish delights with corn cream and natural spider crab, stewed cuttlefish, schiette and crunchy anguee, canestrelli and scallops au gratin with herbs.

FIRST COURSE

Waistcoat stuffed with scallops and prawns with saffron shellfish bisque.

Strozzapreti with crab sauce, leek, cherry tomatoes and courgette carpaccio.

"Lemon sorbet variegated with Vodka and Prosecco"

MAIN DISH

Turbot fillet with Mediterranean vegetables.

Prawns with brandy and rosemary.

DESSERT

Pistachio foam with caramelized almond crunch and white chocolate sauce.

WAITING FOR MIDNIGHT

Coffee and house biscuits with chantilly cream.

— AND —

HAPPY NEW YEAR

€. 150 to person

Drinks and covered excluded

RESERVATION IS RECOMMENDED

Dinner will start at 20:00! We are waiting for you !

