

NEW YEAR'S MENU

GALA RECEPTION

Oysters with selection of sauces
Mini pies with chicken pate
Salmon cream cones with pistachios
Crispy mozzarella sticks
Fried prawns in potato wrap, lemon mayonnaise, fresh basil
Baked zucchini rolls stuffed with marinated tofu

COLD STARTERS

Sea bass tartare, fennel salad, lime emulsion, mandarin gel,
parsley sponge cake
Aged veal fillet with mustard seeds, pickled shallots
and Istrian truffle cream

SOUPS

Creamy scampi soup with marinated scampi and chive oil
Clear oxtail soup with homemade noodles

WARM STARTERS

Gnocchi with chamois ragù and black trumpets
Wholegrain cream risotto with pumpkin and chestnuts
Pasta calamarata with Adriatic squid sauce and
candied datterini tomatoes



SORBET

Citrus sorbet

MAIN DISHES

Filet mignon, buckwheat with chanterelles and roast beetroot
with balsamic vinegar

Lamb cutlets with Mediterranean herbs, roasted butternut squash,
garlic puree and tabouli sauce

Roasted baby red and yellow carrots

Monkfish fillet busara style with creamy Mediterranean polenta

Sea bass roasted in salt with herbs, saffron sauce,
marinated glasswort and olive oil

DESSERT

Selection of mignon pastries

Fruit, fruit salads with different dressings

New Year's Eve cake

Drinks included in the New Year's Eve package

2 glasses of sparkling wine,
0.375 l of white or red wine,
0.5 l of natural or sparkling water