

GLAMOROUS NEW YEAR'S EVE 2024/2025

NEW YEAR'S EVE MENU

Amuse bouche

Lobster salad | Cauliflower | Caviar and chive vinaigrette



Beef essence

Ravioli del Plin | Périgord truffle | Puff pastry topping



Tranche of seabass

Bouillabaisse nage | King prawns | Grilled fennel



Blood orange sorbet

Coconut | Blood orange Aperol infusion



Veal fillet & ragout

Lime mashed potatoes

Finger carrots | Green asparagus | Herb seedling



Golden dome

Tonka bean mousse | Apricot ragout

Milk crisp | Gianduja salt ice-cream praline

VEGAN NEW YEAR'S EVE MENU

Amuse bouche

Cauliflower | Rice cream | Citrus vinaigrette



Celery mushroom essence

Périgord truffle | Vegetable garnish | Vegan puff pastry



Baked viola aubergine

Fermented tomato miso lacquer | Marinated fennel | Rocket jus



Blood orange sorbet

Coconut | Blood orange Aperol infusion



Umbrian spelt risotto

Jerusalem artichoke | Beetroot | Mushrooms | Radicchio trevigiano



Vegan Black Forest gâteau