

New Gean's Eve Dinner 2025

Aperitif buffet with a glass of Altemasi Brut



Yellowfin tuna tartare with mango and avocado Cuttlefish salad with field vegetables Gratinated Saint Jacques



Carnaroli risotto with saffron and Sanremo red prawns with squid ink sauce and stracciatella

Paccheri with burrata cream, cherry tomatoes, crispy speck, and green Parmesan



Sea bream fillet in a pine nut crust with arugula cream and citrus confetti



Chocolate fantasy with Modica bitter chocolate and white mint chocolate Lucky grapes Verona panettone with pistachio cream

Lentils and cotechino on potato cream

€ 140.00 par personne - boissons inclus