

NEW YEAR'S EVE DINNER 2022

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

Lobster painting with lime bisque and Grand Marnier.

Cuttlefish ink tagliolini sautéed with caciariolo squid and aromatic gratin beverasse.

"Lemon sorbet variegated with Vodka and Prosecco"

MAIN DISH

Turbot fillet with Mediterranean vegetables.

Prawns with brandy and rosemary.

DESSERT

Pistachio mousse on white chocolate basket with hot berries.

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 !

FISH MENU

