

New Year's Eve Gala Menu

Cold Starter

RED TUNA TARTARE WITH MANGO & PASSION FRUIT AJOBLANCO

Vegan option

AVOCADO & TOMATO TARTARE WITH MANGO & PASSION FRUIT AJOBLANCO

Hot Starter

SEAFOOD SOUP

Vegan option

VEGETABLE CREAM SOUP WITH CROUTONS

Main Course

SOLE POPIETA WITH ASPARAGUS, CELERIAC PURÉE & FENNEL SAUCE

Vegan option

ZUCCHINI & VEGETABLE POPIETA WITH FENNEL SAUCE

Trou Normand

KALAMANSI SORBET WITH MEXICAN KEY LIME, SICILIAN MANDARIN & MINT

Vegan option

KALAMANSI SORBET WITH MEXICAN KEY LIME, SICILIAN MANDARIN & MINT

Main Course

**DRY-AGED BEEF TENDERLOIN WITH ITS OWN JUS, CRISPY PURPLE POTATO
& ROASTED VEGETABLE MILLEFEUILLE**

Vegan option

VEGETABLE RAVIOLI WITH GREEN PISTACHIO PESTO CREAM

Dessert

**PISTACHIO BAR: PISTACHIO SPONGE CAKE, PISTACHIO MOUSSE,
RASPBERRY JAM CENTER & CRISPY PISTACHIO**

Vegan option

ROASTED PINEAPPLE, COCONUT SORBET & COCONUT FLAKES

Price: €140 per person

New Year's Eve Gala Menu
Kids Menu

Entrance

VEGETABLE CREAM SOUP WITH
CROUTONS

Main Course

VEAL ESCALOPE WITH MASHED POTATOES & SAUTÉED
VEGETABLES

Dessert

CHOCOLATE COULANT WITH VANILLA
ICE CREAM

Price: €45 per kid