NEW YEAR MENU

GLASS OF CHAMPAGNE ACCOMPANIED BY APPETIZERS FROM THE CHEF

STARTERS

Beef Carpaccio

Thin slices of beef with Parmesan cheese, arugula, and balsamic dressing.

MAINS

Irish Ribeye (400 grams)

speciale Irish ribeye, carefully cut from the block, offers exceptional juiciness and flavor. Served with a selection of fresh seasonal vegetables and crispy fries.

DESSERTS

****Panna Cotta****

A classic Italian dessert with a smooth, creamy texture, delicately infused with vanilla and lightly sweetened. Served chilled with a fresh berry coulis and a hint of mint.

98.00€

NEW YEAR MENU

GLASS OF CHAMPAGNE ACCOMPANIED BY APPETIZERS FROM THE CHEF

STARTERS

** Salmon Carpaccio**

Delicate slices of fresh salmon drizzled with extra virgin olive oil and lemon juice, topped with capers, arugula, and shaved Parmesan. A light and elegant starter full of fresh, vibrant flavors.

MAINS

*** Filet de Dorado ***

Tender fillet of dorado, pan-seared to perfection and served with the chef’s signature sauce, accompanied by a creamy gratin dauphinois. A harmonious blend of delicate flavors and rich, comforting textures

DESSERTS

****Panna Cotta****

A classic Italian dessert with a smooth, creamy texture, delicately infused with vanilla and lightly sweetened. Served chilled with a fresh berry coulis and a hint of mint.

98.00€