

# New Year Eve Dinner

2024/2025

## Welcome/Entree

### STARTERS

- Black quinoa sushi with white tofu, topped with shiitake sriracha mayo-
- “Rawvioli” of red beet filled with cashews chives cheese topped with caramelized onions-
- Green spirulina rice sushi with black beans, avocado, spring onions and chipotle mayo-



- Roasted Eggplant creme, bulgur, tzatziki, black tahin and kale chips-
- Coral red tempura jalapenos served on a spicy nori sauce with parsley and capers mayo-



### MAIN COURSES

- King Oyster Mushroom scallops, red lentils dal, potato confit, tomato caviar and puffed lotus -
- Blue tagliolini with almond lemon sauce, bell peppers cashew cheese-



### DESSERT

- Strawberry and Almond Crumble, Mandarin Curd and Caviar-
- Chai Semifreddo, walnuts and dates base, dark chocolate and pumpkins coulis-

The price of the menu is 75euro p.p. excl. drinks.

# Christmas Evening Dinner

2024

Welcome/Entree

## STARTERS

- Sushi with tomato infused rice, filled with turnip greens and broadbeans and topped with "friggitelli" peppers mayo and crusco powder -
- “Rawvioli” of red beet filled with cashews chives cheese topped with caramelized onions-



## MAIN COURSES

- King Oyster Mushroom scallops, red lentils dal, potato confit, tomato caviar and puffed lotus -
- Handmade Red Spicy Noodles on a nori broth, soy and mushrooms caviar and salicornia in tempura-



## DESSERT

- Matcha semifreddo with walnuts and dates base, white chocolate and raspberry coulis-
- Neapolitan "Roccoco" base with orange curd and chestnut cream-

The price of the menu is 60euro p.p. excl. drinks.