



LE JARDIN

NEW YEAR'S EVE GALA DINNER

Red shrimp tartare, ricotta, puntarelle, and Asetra imperial caviar

Prickly pear scampi, avocado

Scallops, Romanesco broccoli, and mullet roe

Goose foie gras terrine, cocoa beans, apple chutney

Baked cauliflower, caper hollandaise sauce

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Burrata ravioli, broccoli rabe, Alba white truffle

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Sea bass with chicory, Dauphine potatoes, Champagne sauce

Beef filet en croûte, oil mashed potatoes, black truffle velouté

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Persimmon soup, chestnut cream, raspberries, meringue, and chocolate

Traditional sweets and grapes

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After midnight: fruit, nougat, and panettone. Lentils and zampone

€590 per adult, excluding beverages

Please inform our team if you have any allergies we need to be aware of