

STRAVINSKIJ BAR

# NEW YEAR'S EVE DINNER

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

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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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

**€350 per person, excluding beverages**

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