

New Year's Eve Menu

Battuta di gambero rosso with pumpkin cream, coffee foam and citrus powder

Beef tartar flavoured with mango and crispy

Puntarelle

Half-moon of Radicchio Trevigiano tardive on orange carrot cream and Pecorino leaves aged 30 months

Potato and truffle foam with slow-cooked egg

Golden amberjack with Mediterranean chicory and coconut cream

Mango sorbet with gin flavour

Beef medallion with girolle mushrooms, blueberries and black truffle flakes

Dessert Buffet

For more information and to reserve a table, please call us:
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