



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

since 1912

BOLOGNA
★★★★★

NEW YEAR'S EVE GALA DINNER

31ST DECEMBER 2025

Poached oyster and Champagne
Tomato, prawn and buffalo mozzarella
Savoy cabbage cannolo filled with ricotta, tuna and yuzu
Savoury choux, pumpkin, soy and smoked eel
Franciacorta Bellavista Riserva Vittorio Moretti

STARTERS

Cuttlefish veil, spinach, mandarin and caviar
Franciacorta Bellavista Riserva Vittorio Moretti
Crispy amberjack, salted peanut, raspberry and pickled red cabbage
Fiano Particella 928 Cantina del Barone
Stuffed Neapolitan-style escarole, anchovies, raisins and pine nuts
Fiano Particella 928 Cantina del Barone

FIRST COURSE

Lobster-filled tortello, fermented combava and friarielli
Albana di Romagna Codronchio Fattoria Monticino Rosso

MAIN COURSE

Sea bass, vanilla-scented cauliflower and sun-dried tomato pesto
Petra Rosè Domaine Hauvette

DESSERT

Limoncello savarin
Artisanal Panettone
Centesimino Uvappesa Ancarani
Traditional lentils and cotechino sausage
Petit four
Midnight Champagne toast

EURO 350

PER PERSON - 10% VAT INCLUDED

5 WINE PAIRINGS INCLUDED

ENTERTAINMENT AND LIVE MUSIC