



Christmas Eve Menu

Dinner 24th of December 2023

Chef's welcome

Tacos, tuna and pickled red onion
Brioche bread, sardine and lemon scented butter
Savory tartlet, roasted peanut and passion fruit
Oyster, tangerine and champagne

Wine Pairing

Piffer Vulcanite Dosaggio Zero (Chardonnay)

Starters

Miso marinated Amberjack, Annurca apple, almond and caviar

Wine Pairing

Piffer Vulcanite Trento Doc (Chardonnay)

Salted cod in its cooking oil, scorzonera, Bagna Cauda and black truffle

Wine Pairing

Kalimera Cenatiempo (Biancolella)

First Course

Lobster tortello, smoked Provola cheese, bergamot

Wine Pairing

Kalimera Cenatiempo (Biancolella)

Main Course

Seabass, cauliflower variation and paprika bouillabaisse

Wine Pairing

Liano Bianco U.cesari (Chardonnay, Sauvignon Blanc)

Dessert

Date, apple, walnuts and coffee ice cream

Panettone

Small assorted pastries

Wine Pairing

Moscato D'asti Ceretto

Euro 150,00

Per person • 10% VAT included

Paired wines included