

NEW YEAR`S EVE DINNER

Menu

AMOUSE-BOUCHE

Oysters with green apple salsa, yuzu caviar

Fried prawns in potato wrap, lemon mayonnaise, fresh basil

Cones with baccala spread and truffle

Cheesecake with goat cheese and red onion jam

Macron with goose liver and shallots

COLD STARTERS

Adriatic shrimp tartare, marinated shrimps, tempura shrimps, lime mango cream, shrimp crackers, marinated wakame seaweed, caviar

Beef carpaccio with Istrian truffle, mustard mayonnaise, hazelnut soft sponge cake, sbrinz slices, sbrinz mousse, hazelnuts

SOUP

Creamy roast pumpkin soup, ricotta and chestnut tortellini, pumpkin ragu, pumpkin seed cracker, chive oil, pumpkin chips

WARM STARTER

Saffron risotto with scallop and clams, pickled salicornia, salicornia cream

SORBET

Mango, passion fruit, lemongrass

MAIN DISH

Veal medallion with crispy herb crust, roasted celery cream, sautéed tubers, dill and mandarin vinaigrette, pistachio powder, veal jus, thyme potato cake

DESSERT

Delicate white chocolate cream with vanilla and almond heart, milk chocolate ice cream with Baileys, Baileys sauce, almonds and buckwheat flour crumble