

NEW YEAR`S EVE DINNER

Menu

RECEPTION AT CAFÉ CENTRAL

Mini pies with chicken pâté, porcini mushrooms and buckwheat popcorn
Tuna in sesame crust, crispy salad, soy sauce gel
Oysters with green apple salsa, yuzu caviar
Roast Walnuts
Macron with goose liver and shallot
Parmesan with tomato focaccia

COLD STARTERS

Venison tartare, hazelnut cream with celery, roasted garlic mayonnaise,
marinated shallots, salad with mustard, sea bass roll with seaweed, marinated
wakame seaweed, smoked mussel cream, tangerine gel

SOUP

Creamy parsley root soup, lobster tortellini, lobster brule, poached lobster,
parsley oil, parsley cream with lemon, lobster oil

WARM STARTERS

Gnocchi with rabbit ragù and pecorino foam
Creamy risotto with saffron and marinated shrimps
Istrian pljukanci with fresh truffles

SORBET

Mango sorbet with passion fruit and lemongrass

MAIN DISHES

Roast beef fillet, pumpkin and chestnuts strudel, porto wine sauce
Veal medallions with herbs, pumpkin cream, thyme sauce
Poached salmon fillet, glazed baby carrots with honey and mustard, hollandaise sauce, caviar
Sea bass with lemon baked in salt, baked potatoes, pickled salicornia
Roasted sea bream fillet, baby spinach with potatoes

FRUIT AND DESSERT

New Year's cake
Selection of mignon pastries
Sliced fruit

