NEW YEARS EVE

31 December 2026

TARTELLETTA DI GRANCHIO (D)

King Crab Tart, Green Apple, Latticello Cheese, Spring Onion, Salmon Roe

TAJAREN 30 TUORLI (D)

30 Yolk Tagliolini, Brown Butter, Parmigiano Sauce, White Truffle

BRANZINO E CAVIALE (D, GF)

Pan Fried Sea Bass Fillet, Salsify, Franciacorta Sauce, Caviar

ANATRA E TARTUFO NERO (GF)

Duck Breast, Celeriac, Black Truffle, Barolo Jus

CHAMPAGNE SABAYON MOUSSE WITH CAVIAR (D, N)

Champagne Caviar, Olive Oil Cake, Mascarpone Crema

(D) Dairy (GF) Gluten Free (N) Nuts (V) Vegan

Please let us know if you have any allergies or special dietary requirements, or if you require any further information. Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.