

New Year's Eve Menu 2025–2026

Aperitif with finger food – amuse-bouche

- Deep-fried Schlutzer
- Tartellette with home-fermented red cabbage, marinated salmon trout, trout caviar and dill crème fraîche
- Quail consommé and quail's egg with sherry
- Polenta cannolo filled with Russian salad, smoked
- goose breast and hazelnut mayonnaise
- "Gillaredeau" oyster, Japanese-style marinated (with ponzu, daikon and peperoncino)

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Antipasto – Starter

Free-range chicken galantine, dressed with black

Norcia truffle and puntarelle

Intermediate courses

Lobster on crispy saffron rice in its own stock,

coconut milk with bergamot

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'Ravioli del Plin' filled with truffle fonduta and Alba truffle

Main course

Whole fillet of 'Gsieser' ox, grilled over charcoal

Red wine and 'Timor' pepper sauce, parsley purée, artichoke

and 'shiitake' mushrooms

Dessert

Homemade mini panettone, mulled wine sauce, gingerbread zabaione with vanilla and passion fruit ice cream

Late-night treat ……

Cotechino with lentils from Casteluccio

Menu price per person €220.00, excluding drinks