



Christmas Eve Dinner
(4 Course Meal)

Herbal Broth
with Spinach and Ricotta Dumplings

Asparagus Crepes Au Gratin

Fillet of Beef on Truffled Potato Mash,
with Red Wine Shallot Butter

or

Pan-Roast Duck Breast
on Pumpkin Curry

or

Pan-Roast Fillet of Sea Bass
with Grilled Tomatoes, Olives, Capers and Courgettes,
on Basil-Tomato Sauce

Chocolate and Hazelnut Tart
with Caramelized White Chocolate Cream

Coffee

€43.-



Christmas Day Lunch

4 Course Meal

Traditional Lentil Soup

*Baked Ricotta and Spinach Cannelloni
in Cheesy Béchamel Sauce*

*Salted Roast Turkey
with Dried Fruit Stuffing and Shallot-Dijon Gravy,
Roast Potatoes and Vegetables*

or

*Roasted Fillet of Sea Bass
on Mushroom-Leek Vegetables
with White Wine Sauce and Baked Potatoes*

or

*Rib-eye Tagliata with Gorgonzola Sauce,
Walnuts and Grapes*

Cassata Siciliana

Coffee

€40.-



New Year's Eve Menu
(4 Course Dinner)

*Beetroot Carpaccio with Salmon Tartar
and Wasabi Cream*

Mushroom Cannelloni in Poultry Bouillon

*Pan-Roast Fillet of Veal in a Zucchini Coating
on Paprika Coulee*

or

*Pan-Roast Duck Breast with Cassis-Figs
and Parsnip Puree*

or

Shelled King Prawns in Champagne Sauce

*Peanut Butter
and Milk Chocolate Gateaux*

Coffee

Midnight Champagne Toast

€50.-



New Year's Day Lunch
4 Course Menu

Carrot-Ginger Soup
with Chili-Butter and Roasted Peanuts

Baked Pasta with Smoked Ham and Provola,
in Béchamel Sauce and Grated Parmeggiano Cheese

Creamy Supreme of Chicken
with Mash Potatoes and Roast Vegetables

or

Grilled Salmon Fillets on Crayfish Sauce
with Roast Potatoes and Vegetables

or

Osso Buco alla Milanese (Braised Veal Shanks)
on Potato-Mash and Veg.

Chocolate Mousse Cake
Coffee

€40.-