

1. Salad

Burrata salad 300 g

/with olive tapenade, capers and cherry tomatoes, marinated artichoke, basil pesto, pine nuts, basil chiffonade and bruschetta with porcini mushrooms and truffle/

2. Cold Appetizer

Black Angus carpaccio 180 g

/with Ponzu sauce, aromatic house-made breadcrumbs, arugula, parmesan chips, avocado mousse, cherry tomatoes, Japanese mayonnaise and edible flowers/

3. Hot Appetizer

Ravioli with lobster and ricotta 250 g

/with red caviar and lobster bisque/

Lime and basil sorbet 60 g

4. Main Course

ROSSINI beef with truffle 360 g

/Black Angus bon fillet with a duo of white and green asparagus, wrapped in prosciutto, roasted foie gras, potato cream with truffles, Porto sauce, green apple chips and fresh black truffle/

House-made bread

/focaccia and ciabatta/

5. After- dinner

Selection of Italian cold cuts and cheeses

New Year's house-made banitsa with fortunes (sweet – with Turkish delight, and traditional – with white cheese)

6. Dessert

White chocolate mousse with 24 carat gold dust 180 g

/crumbs of almonds and Amaretto, fresh raspberries, raspberry espuma and fresh mint/

Drinks:

*Rakia, vodka or whiskey 100 ml
(of your choice)*

*White or red wine ½ bottle
(of your choice)*

Limoncello 50 ml

A glass of Moët & Chandon champagne

1 soft drink

2 mineral water