New Year's Eve Menu

Amouse-Bouche
Butternut squash mostarda on an amaretti biscuit

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Venison fillet carpaccio in a winter spice crust, house-pickled Jerusalem artichoke,
garlic confit, seared Brussels sprout leaves and cranberry gastrique

Vegetarian Option
Winter-vegetable terrine, pickled pear, toasted hazelnuts,
black garlic, green apple gel, tarragon tuile

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Roast potato tea with rosemary essential oil,
purple potato mammoli, chive oil powder

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Risotto with pan-seared prawns, saffron bisque, lemon-infused oil and crispy basil

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Raspberry sorbet, lime and elderflower cordial, gin gel and fresh lemon balm

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Veal fillet glazed with Teran liqueur sauce, smoked mashed potatoes with black truffle,
broad beans sautéed in brown butter with Karst herbs, roasted parsley root and buckwheat popcorn

Vegetarian Option
Plant-based Juicy Marble medallion, porcini mushroom sauce,
smoked mashed potatoes with black truffle, broad beans sautéed in brown butter with Karst herbs,
roasted parsley root and buckwheat popcorn

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Vanilla panna cotta, blood orange veil, almond crumble,
dark chocolate and rum ganache, candied orange

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A glass of sparkling wine

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New Year's sarma – stuffed cabbage rolls