

New year's EVE

Welcome drink

STARTERS

Raw mixed fish
(Gillardeau oyster, langoustine, purple prawn and red prawn)
(2, 14)

Scallops in cognac sauce
(7, 14)

Roasted octopus with mashed potatoes
(7, 14)

FIRST COURSES

Tonnarelli fresh pasta with lobster and cherry tomatoes
(1, 2)

Gnocchi fresh pasta with cacio & pepe sauce and red prawn tartare
(1, 2, 7)

Handmade ravioli stuffed with cod and cherry tomatoes
(1, 4, 7)

MAIN COURSES

Fillet of seabass with cardoncelli mushrooms
(4)

Langoustine au gratin with butter-sautéed pumpkin
(1, 2, 7)

Sliced red snapper in meunier sauce with little potatoes
(1, 4, 7)

DESSERTS

Artisanal panettone cake with mascarpone cream
(1, 3, 7)

Frozen fruits of Lancusi

Lentils and pork sausage

Water & Coffee

€ 150,00

(Wine not included)

The proposal includes one dish for each course except the dessert