

S. Silvester Dinner

Belon oyster, king prawn, croaker carpaccio and sea bass tartare

Creamy polenta with white truffle flakes

Risotto with champagne and red shrimp

Veal cheek dumplings on Trentingrana cheese cream

Monkfish, lard of colonnata, cauliflower cream with saffron

Pink grapefruit sorbet

Deer fillet, served with bread dumpling and red fruit sauce

Pavlova cake

Petite pâtisseries

Cotechino and lentils as Italian tradition (at midnight)

190,00€ per person, drinks extra - Dinner starts at 20:30

Wine&Dine

For reservation: [0462 601111](tel:0462601111)
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