

Welcome Flûte with Chef's Amuse-Bouche

TASTING APPETIZER PLATE

King Prawn wrapped in Kataifi Pastry on Guacamole Cream Guinea Fowl Roulade with Foie Gras and Black Truffle Baked Pumpkin Dome with Castelmagno Cheese Fondu

FIRST COURSES

Pappardella filled with Ricotta and Spinach, oven-gratinated with Saffron Cream and Speck Busiate Pasta with Mussels, Cherry Tomatoes, Pecorino Cheese, and Madagascar Pepper

MAIN COURSES

Fillet of Red Snapper with Madeira Sauce, served with Gratinated Fennel and Taggiasca Olive Powder

Mulard Duck Breast with Orange and Honey Glaze, served with a Small Jerusalem Artichoke Flan

DESSERT

Warm Raspberry Soft-Heart Cake with 75% Dark Chocolate and Crème Anglaise New Year's Toast with Genoese Pandolce and Verona Pandoro Coffee with Sweet Christmas Treats

After Midnight: Cotechino and Lentils to Welcome the New Yearo

Wines

Colombo altalanga rosé Monte Alto Soave classico DOC – Ca' Rugate Rossese di Dolceacqua Superiore DOC - Grillo Bellavista Alma Assemblage Extra Brut

EURO 199

PER PERSON • VAT 10% INCLUDED WINES AND BEVERAGES INCLUDED

Children 0-3 years: free of charge. Children 4-12 years: special menu €119.00 Guests over 12 years old are considered adults.

INFO & RESERVETIONS: TEL.+39 010 592541 INFO.BRISTOLPALACE@DUETORRIHOTELS.COM