



WAITING FOR 2022

New Year's Eve

MENU

ZARCAJA OYSTER AND LEMON GEL

SCALLOPS, CAULIFLOWER WITH VANILLA,
GRAPEFRUIT AND HERRING CAVIAR

BUFFALO AND LIME RAVIOLI,
MARINATED RAW RED SHRIMP AND
LIGHT CACIO AND PEPPER SAUCE

TURBOT, TURNIP, BLACK GARLIC AND BOTTARGA

STEAK OF VEAL, SOFT POTATOES AND ROOTS

DECOMPOSED TIRAMISU

AT 24:00
DESSERTS FROM THE CHRISTMAS TRADITION
LENTILS AND PORK SAUSAGE
SERVED AT OUR TERRACE
8TH FLOOR ROOFTOP



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THE MENU IS INTENDED PER TABLE, DRINKS EXCLUDED