

NEW YEAR'S EVE DINNER 2026

Welcome glass of Sparkling Wine
Crab bombetta, cucumber and lemon

Crab, yogurt, cucumber, dill, lemon
1,2,3,4,7,14

Steamed lobster, almond, citrus and caviar

Lobster, almond, orange, lime, caviar
2,4,5,6,8,13,14

Scampi Tortelli

Scampi, shellfish bisque, lemon, smoked butter
1,2,3,4,6,7,9,12,14

Sautéed rice, red prawn and saffron

Carnaroli rice, red prawns, saffron, lemon
2,4,5,7,9,12,14

Roasted turbot, artichoke and white wine sauce

Turbot, artichoke, fondant potato, white wine sauce
2,4,5,7,12,14

Pre dessert:

Pear, lemon and basil

Pistachio, citrus and vanilla

Pistachio cream, orange, vanilla, almond crunch
1,3,5,6,7,8,12,13

Lisander petit fours

1,3,7,8

Lisander Panettone

Mascarpone cream and Marsala zabaglione
1,3,5,6,7,8,12,13

To conclude:

Cotechino, lentils and sweet mustard
5,6,7,10

Euro 195 per person

Beverage à la carte

ALLERGENS

¹ Cereals containing gluten · ² Crustaceans · ³ Eggs · ⁴ Fish · ⁵ Peanuts · ⁶ Soy · ⁷ Milk and dairy products · ⁸ Nuts · ⁹ Celery · ¹⁰ Mustard · ¹¹ Sesame seeds · ¹² Sulphur dioxide and sulphites · ¹³ Lupins · ¹⁴ Molluscs