



NEW YEAR'S EVE MENU

Please note that some dishes will be served at the table in Le Diplomate Ballroom, while a buffet will be available in Le Colonnades, and additional food stations will be set up in the Regina Maria Ballroom.

welcome champagne

welcome reception canapés

Pear & Burrata pockets, pine nuts
Slow-cooked duck breast, wild cherry confiture, crispy brioche
Smoked roast beef, rye crouton, cherry plum tkemali, and tarragon

outside stations

gravadlax and tuna mi-cuit station

Condiments of your choice: spicy Tiradito sauce, Asian sesame sauce, Hiashi wakame salad, black and green tobiko, mango chutney, citrus sauce with dill, soy sauce, wasabi mayo, Ciabatta croutons

vitello tonnato station

Sliced roasted veal, tuna mayo

Condiments of your choice: crispy capers, sliced olives, sliced shallots, crispy potato, rocket leaves

oyster and seafood station

Oysters, mussels, prawns, lobster (*langouste*)
Condiments of your choice: lime and lemon wedges, salmon roe, sturgeon caviar, cocktail sauce, red wine vinegar with shallots, soy and chopped ginger sauce





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first course

Exotic fish & seafood
Assortment of ocean fish and seafood, Bouillabaisse style

main course

Grilled beef rib-eye steak
Roasted crab claw Café de Paris, sweet potato purée, baby vegetables, morel mushrooms, truffled red wine gravy

outside desserts

Tiramisu station
Candy bar
Berries
Dessert bar



Regina Maria ballroom

cheese bar

Assortment of local and international soft, semi-soft, and hard cheeses
Condiments: Grissini, crackers, croutons, dried fruits and nuts, fresh berries, honey

charchuterie

Toba, Lebar, Sorici, Caltabos, smoked pork neck, pork pastrami, smoked sausages, smoked pork belly
San Daniele, Salami Napoli, Bresaola, Mortadella, Sibiu salami
Foie gras terrine, chicken liver pâté
Assorted jams, fresh berries, homemade brioche