

**HOTEL
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ANIMAL

New Year's Eve Menu

COUVERT

Sourdough bread in the oven, shrimp and dill paste,
Cardamom hummus and Butter

WELCOME DRINK

Amuse Bouche

STARTER

Soft pastry, cod, cockle, pil-pil

FISH DISH

Nero rice, octopus in two textures,
grilled shrimp and peppers provençal

MEAT DISH

Tornedó, tiger prawns, grilled vegetables

PRE DESSERT

Yuzu cloud, blood orange, grapefruit

DESSERT

Salted chocolate mousse, olive oil
ice cream, honey and chamomile cake,
ham tile

No Pairing – 120€ p/ Person
With Pairing – 160€ p/ Person

Scylla Grande Reserva Red
Scylla Grande Reserva White

