

DINNER
New Year's Eve

Canapés



Go's oyster special number 3,
champagne gel and Baeri caviar



Roasted langoustine,
kohlrabi with Granny Smith and lemon caviar condiment,
cold langoustine broth infused with mint,
citrus and basil



Seared duck foie gras,
millefeuille Jerusalem artichoke with black truffle,
Chicken jus and black truffle sauce



Roasted filet of turbot marinated with miso and citrus,
butternut textures, grapefruit and sea urchin



Roasted loin of deer, parsnip with fir honey and lardo di
Colonnata, grand Veneur sauce



On the way to the dessert....
Vanilla butternut tagliatelle,
spicy crumble and yuzu sorbet



Mediterranean citrus, almond biscuit,
Menton lemon foam and mint sorbet

270 Euros

Food and Wine Pairings by the Sommeliers
95 Euros per person

