Silvestrski meni

Predjedi

STREŽENA PREDJED

Gosja jetra z borovničevim gelom,
tuilejem iz črnih trobent in briošem

HLADNE PREDJEDI

Goveji tatar
Mariniran losos z rdečo peso in agrumi
Burratina z barvnim paradižnikom, rdečim pestom,
pinjolami in mikrobaziliko
Pršut Serrano s sirom Pecorino di Maremma
in hruškami v portovcu
Baba ganuš, terina iz oreščkov in humus s pestom

JUHE

Kremna špargljeva juha z Martinijem
Goveji consommé z jetrnimi roladicami in jušno zelenjavo

REZANO PRED GOSTI

Goveji rostbif v skorjici fermentiranega popra,
naravna mesna omaka z materino dušico
Pečena raca z medom in cimetom

PRIPRAVA PRED GOSTI

Njoki z makom in tartufi, drobnjakom,
kurkuminim oljem ter hrustljavimi drobtinami

Glavne jedi

Lička mangalice z dijonsko gorčico s semeni
Jagnječja krača s provansalsko zeliščno omako
Piščančja rulada s suhim sadjem in pistacijami ter
omako z vasabijem
Hrustljavi lignji z aiolijem iz dimljene paprike
Raki v panko drobtinah z omako iz pečene limone
Poširan brancin s kozicami in vermutom
Sirovi štruklji z brusnicami in pečeno smetano
Orehov pire s karameliziranimi kostanji
Baby zelenjava na sopari z vanilijo in
lešnikovim maslom
Krompirjev pavé z jurčkovim pirejem in
mikrokoriandrom

SOLATNI BIFE Z IZBRANIMI PRELIVI

Francoska solata, berivka, rimska solata, grška solata,
marinirano rdeče zelje, korenje, rdeča pesa, češnjev
paradižnik, waldorfska solata

IZBOR NOVOLETNIH SLADIC

Bacio Bianco, Sogno Siciliano, Rubino, Trinity,
Rocher, pistacijeva torta,
Sacherjeva torta, Dubaj torta

SADNI BIFE

PO POLNOČI

Novoletna sarma
Staran falot z džemi, oreščki in suhim sadjem

New Year's Eve menu

Starters

PLATED STARTER

Goose liver with blueberry gel,
black trumpet mushroom tuile and brioche

COLD STARTERS

Beef tartare
Marinated salmon with beetroot and citrus fruits
Burratina with heirloom tomatoes, red pesto,
pine nuts and micro basil
Serrano ham with Pecorino di
Maremma cheese and pears in port wine
Baba ganoush, nut terrine and hummus with pesto

SOUPS

Cream of asparagus soup with Martini
Beef consommé with liver roulades and vegetables

CARVED IN FRONT OF GUESTS

Roast beef with a fermented pepper crust and thyme-infused jus
Roast duck with honey and cinnamon

SHOW COOKING

Gnocchi with poppy seeds, truffles, chives,
turmeric oil and crispy breadcrumbs

Main Courses

Mangalica pork cheeks with seeded Dijon mustard
Lamb shank with Provençal herb sauce
Chicken roulade with dried fruit, pistachios and
wasabi sauce
Crispy calamari with smoked paprika aioli
Panko-crusted shellfish with roasted lemon sauce
Poached sea bass with prawns and vermouth
Cheese štruklji with cranberries and baked cream
Walnut purée with caramelised chestnuts
Steamed baby vegetables with vanilla
and hazelnut butter
Potato pavé with porcini mushroom purée
and micro coriander

SALAD BUFFET WITH A SELECTION OF DRESSINGS

French salad, lamb's lettuce, romaine lettuce, Greek salad, marinated red cabbage, carrots, beetroot, cherry tomatoes and Waldorf salad

SELECTION OF NEW YEAR'S DESSERTS

Bacio Bianco, Sogno Siciliano, Rubino, Trinity,
Rocher, Pistachio cake,
Sachertorte and Dubai cake

FRUIT SELECTION

AFTER MIDNIGHT

Traditional New Year's sarma (cabbage rolls)
Aged "falot" with jam, nuts and dried fruit