<u>Vegetarian</u> <u>New Year's Eve Menu 2019</u>

AMUSE COLD WATERMELON GINGER SHOT

1ST COURSE

AVOCADO TOMATO TARTARE, FRIED KALE

2ND COURSE TALEGGIO-RAISIN RISOTTO

3rd course ASPARAGUS FLAN, COCONUT TOMATO VELOUTÉ

MAIN COURSE

EGGPLANT PARMIGIANA: GOLDEN FRIED EGGPLANT LAYERED WITH MOZZARELLA CHEESE, TOMATO AND BASIL

DESSERT 3-LAYER CHOCOLATE MOUSSE: DARK, WHITE, MILK ALMOND CRUNCH OR SELECTION OF IMPORTED GOURMET CHEESE, HOMEMADE CHUTNEY, NUTS, PEARS