CHRISTMAS EVE MENU

AMUSE BOUCHE BY THE CHEF

A refined Christmas welcome from the kitchen:
foam of yellow cherry tomatoes, baby squid and basil oil
served with a flute of Champagne

STARTER

VP8 prawn caprese with Baikal caviar
Scampi tartare with foie gras and blueberry gel
Tuna tartare with cucumber and anchovy sauce,
basil caviar and sea lettuce

FIRST COURSE

Red prawn risotto
with Mazara raw prawn tartare and black truffle

MAIN COURSE (choice of):

Grilled turbot with clam sauce and
slow-cooked swiss chard
Veal cheek with mashed potatoes
and black truffle

DESSERT

Black Forest profiterole with light cream,
cherries and dark chocolate
Coffee & artisan panettone cubes
with Amalfi lemon and mascarpone cream

140€ per Person

Water and coffee included – beverage not included

VIK PELLICO OTTO
RESTAURANT