

IL REFETTORIO

L'essenza del ristorante

NEW YEAR'S EVE DINNER 2023

31ST DECEMBER 2023

ENTRÉE

Tartlet with oyster foam, sweet potato and murices (1, 2, 3, 7)

STARTERS

Smoked tuna ceviche with yuzu and fennel (4, 9)

Boiled musky octopus, Fiolaro broccoli and bagna càuda (a typical Piedmontese dish based on vegetables and anchovies) (2, 5)

FIRST COURSES

Opened burnt wheat ravioli with spider crab, saffron sauce and caviar (1, 2, 3, 4, 7)

Pumpkin risotto with taleggio cheese and white truffle (7, 9)

Pomegranate sorbet

SECOND COURSES

Wellington amberjack with wagyu beef cheek, porcini mushrooms and citron zabaione (1, 3, 4, 7)

DESSERT

Tarte Tatin with lavender ice cream (1, 3, 7)

Panettone of our own production with vanilla cream (1, 3, 7, 8)

170 euros per person
Drinks not included

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis