

FORWARD TO

2025

AT

2200 MT

PIZ BOÉ Alpine Lounge, 31.12.2024

APERITIF

Wagyu sashimi, 36 month aged Parmigiano Reggiano sauce, black truffle and candied lemon zest

Crispy polenta, black sesame and toasted peanuts hummus, red onion

Aubergine parmigiana crackers

Scallops carpaccio, caviar and white chocolate

Arancino with venison goulash ragout and Ragusano-cheese-fondue

DINNER

CBT artichoke, smoked provola and scampi

Lentil soup, goat's blue cheese and chive oil

Risotto Riserva San Massimo, "aglio, olio, peperoncino" and red prawns from Mazara

Veal cheek à la bourguignonne and crunchy vegetables

Citrus semifreddo

„Schwarzwälder“ chocolate mousse, cherry cream and black cherry coulis

KIDS MENU

Meat ravioli with ragout

Roast chicken and baked potatoes

“Fior di fragola” Strawberry ice cream with milk chocolate

Chocolate cake with cream and caramelized hazelnuts