



NEW YEAR'S  
EVE 2026

# *a Starry Night*

## FESTIVE MENU

### STARTERS

Tuna cones with avocado  
Chicken roulade with prunes  
Smoked duck breast with foie gras  
Prosciutto crudo with goat cheese  
Baked beetroot with goat cheese and pistachio  
Shrimps guacamole  
Salmon cream cheese tart  
Duck bon bon with spicy mayonnaise  
Pumpkin salad in rice basket

### MAIN COURSE 1

Black cod with wild rice, grilled baby vegetables  
with sesame and spinach foam

### MAIN COURSE 2

Beef Wellington, mashed potatoes with truffle sauce,  
demi-glace sauce, baby carrots and baby broccoli

### DESSERT

Pear tart with homemade vanilla ice cream





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## OPEN BAR MENU

### CHAMPAGNE

G.H. Mumm

-served at Midnight 00:00-

### WINE

I Feudi di Romans - Pinot Grigio White

Love by Leoube - Grenache Cinsault Rose

Recastro - Primitivo Red

### SPIRITS

Whisky - Glenlivet Founder's Reserve 12 YO

Rum - Havana Seleccion de Maestros

Vodka - Ostoya Black

Tequila - Avión Reposado

Gin - Monkey 47

Cognac - Martell VSOP

Others - Campari · Disaronno · Kahlúa ·

Jägermeister Manifest

### COCKTAILS

Negroni, Mandarin Sour, Lavander Gun Shot,

Daiquiri & Daiquiri Sour, Forest Breeze

Long Drinks & Shots Available

### SOFT DRINKS

Aqua Carpatica Still and Sparkling, Pepsi, Mirinda,

7UP, Evervess, 3 Cents Tonic, Herbal & Fruity

Lemonades, Natural Juices, Julius Meinl Coffee

Selection