New Year's Eve Dinner Menu 2026-27

Small welcome appetizer: artisanal ricotta mousse, marinated zucchini, and Valdostan black bread crostini.

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Smoked salmon carpaccio, citrus emulsion,

winter salad, and crushed pistachios

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Porcini mushroom Carnaroli risotto with blueberries

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Roast veal with its own mountain-herb pan juices,

accompanied by sweet-and-sour eggplant caponata.

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Cogne cream, hazelnuts, and Valdostan Tegole

At midnight:

Artisanal Panettone (Antico Forno Flamini)

EUR 100.00 per person (beverages excluded)