

New Year's Menu

Starter

SOUP

PARSNIP AND HAM SOUP
OR

BEEF CARPACCIO

TINY SLICED BEEF FILLET DRESSED WITH FRESH MUSTARD VINAIGRETTE. TOPPED WITH RUCOLA AND
PARMESAN SHAVINGS
OR

TORTELLOCI CAPESANTE & GAMBERI

STUFFED RAVIOLI WITH SCALLOPS & PRAWNS TOSSED IN GARLIC, CHERRY TOMATOES, FRESH HERBS &
OLIVE OIL
OR

PASTA GARGANELLI

GARGANELLI TOSSED IN STEWED TOMATOES, CHICKEN ARTICHOKE AND PARMA HAM. FINISHED WITH A TOUCH
OF CREAM AND PARMESAN SHAVINGS

Main Course

MEAGHER GURBELL

FILLET OF MEAGHER BAKED IN GARLIC, ONIONS, BLACK OLIVES AND FRESH HERBS
OR

STUFFED CHICKEN BREAST

CHICKEN BREAST ROULADE STUFFED WITH VEAL MOUSSE AND PISTACHIO SERVED WITH A PORT WINE JUS
OR

PAN-FRIED DUCK BREAST

PAN-SEARED DUCK BREAST SET ON A WILD FOREST JUS
OR

GRILLED RIB-EYE STEAK

GRILLED RIB-EYE SERVED WITH PORCINI MUSHROOM OR PEPPER SAUCE

ALL MAIN COURSES ARE SERVED WITH PANACHE OF ROAST VEGETABLES AND LYONNAIS POTATOES

Dessert

SELECTION OF SWEETS (SERVED FROM THE COUNTER)
&

ESPRESSO OR CAPPUCCINO

PRICE: €35.00

