Grand New Year's Eve Menu

SOFITEL

Grand New Year's Eve Menu

Welcome drink
Flûte of Pommery Brut Champagne

Amuse - bouchef
Gillardeau oysters, "mi-cuit"
Golden shellfish pearl with lemon ricotta cream
Mini maritozzo bun with beef tartare and Royal Ossetra caviar
1 - 2 - 3 - 7 - 9 - 10 - 12 - 14

Starter
Tuna, buffalo milk stracciatella and bagna cauda sauce
Roman-style chicory hearts and white truffle
4 - 6 - 7 - 10 - 12

First course
Tortello filled with guinea fowl stew, hazelnuts and Isigny butter
1 - 3 - 7 - 8 - 9 - 12

Fish course
Baby lobster Thermidor 2.0
Fine truffle "Tartufo nero pregiato"
2 - 7 - 9 - 10 - 12

Refresh
Champagne granita
12

Meat course
Pigeon prepared using two cooking techniques, with
Jerusalem artichoke cream, artichokes and white truffle
1 - 3 - 6 - 7 - 9 - 12

Dessert
White chocolate, yuzu, raspberry and gold
1 - 6 - 7 - 8

From the italian tradition
Artisanal zampone and traditional lentils
9

Final treats
Coffee or herbal teas
New Year's petit fours
1 - 3 - 6 - 7 - 8

Panoramic side € 600 - drinks excluded
Lounge side € 550 - drinks excluded
Wine pairing € 250

Grand *Vegetarian* New Year's Eve Menu

Welcome drink
Flûte of Pommery Brut Champagne

Amuse - bouche
Mini maritozzo bun with goat cheese and sweet-and-sour peppers
Crispy cannolo with avocado and Tropea red onion
Mini quiche with truffle "tartufo nero pregiato"
1 - 3 - 7 - 9 - 10

Starter
Jewish-style deep-fried artichoke with Pecorinocheese mousse and white truffle
1 - 7 - 9

First course
Home made egg fettuccine with smoked leek cream, parmigiano and fine truffle "tartufo nero pregiato".
1 - 3 - 7 - 9

Second course
Crispy pastry parcel with purple potato cream and poached duck egg Béarnaise sauce
1 - 3 - 6 -7 - 9 - 12

Refresh
Champagne granita
12

Main course
Crispy layered eggplant parmigiana with stracciatella cream and fine truffle "tartufo nero pregiato"
1 - 7 - 9

Dessert
White chocolate, yuzu, raspberry and gold
1 - 6 - 7 - 8

From the italian tradition
Artisanal vegetarian zampone with Beluga lentils
1 -3 - 7 - 9 - 10

Final treats
Coffee or herbal teas
New Year's petit fours
1 - 3 - 6 - 7 - 8

Panoramic side € 600 - drinks excluded
Lounge side € 550 - drinks excluded
Wine pairing € 250

Grand New Year's Eve Menu
Children

Welcome drink
Flûte of French Bloom Blanc de Blancs (non-alcoholic)

Amuse - bouche
Mini tomato puff pastries
Cheese-filled savoury dough fritters
1 - 3 - 7

Starter
Mini rice arancini filled with ham and peas, served with cheese cream
1 - 7 - 9

First course
Baked pasta cylinder with beef ragù, basil sauce and mozzarella
1 - 3 - 7 - 9 - 12

Main course
Mini salmon burger with citrus mayonnaise and sweet potato chips
2 - 7 - 9 - 10 - 12
Or
Tender veal bites and sweet potato chips
1 - 7 - 9

Dessert
Warm chocolate cake with vanilla ice cream
1 - 3 - 6 - 7

Final treats
New Year's petit fours
1 - 3 - 6 - 7 - 8





€ 150,00 - drinks excluded
(For children up to 10 years old)

SOFITEL Le Petit Prince®

Allergen *List*

Our food may contain one or more allergens as ingredients or traces deriving from the production process.

We kindly request allergic guests to one or more allergens to advise the personnel in service.



1 Cereals containing gluten

2 Crustaceans and crustacean-based products

3 Eggs and egg-based products

4 Fish and fish-based products

5 Peanuts and peanut-based products

6 Soybeans and soybean-based products

7 Milk and milk-based products



8 Nuts

9 Celery and celery-based products

10 Mustard and mustard-based products

11 Sesame seeds and sesame-based products

12 Sulfur dioxide and sulfites

13 Lupins and lupin-based products

14 Mollusks and mollusk-based products

Reservation

Phone +39 06 478021 E-mail: h1312-re@sofitel.com

Location

Settimo c/o Sofitel Rome Villa Borghese
Via Lombardia 47, 00187 Roma - Italia

Sales Conditions

Payment at the time of booking

SOFITEL