New Year's Eve

AMUSE BOUCHE

White onion soup from Chioggia, homemade golden crouton, drops of balsamic vinegar

STARTER

Soft broccoli fiolari flan, 24-month aged Parmigiano Reggiano fondue, speck powder from the Altopiano

FIRST COURSE

Maccheroncini pasta with veal ragout, porcini mushrooms, and black truffle

MAIN COURSE

Slow-cooked "Cappello del Prete" beef with its sauce, velvet artichoke cream, crispy butter and rosemary potatoes

PREDESSERT

Mandarin sorbet

DESSERT

Hazelnut Linzer with a hint of cinnamon, raspberry and blackcurrant mousse, milk chocolate sheets, sour cherry and chocolate glaze

MIDNIGHT TOAST

Pandoro e panettone with homemade creams

Water, wine pairing, coffee
110€ per person

limen
MEET · DINE · RECHARGE

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Padova