



Casa
Clàt

NEW YEAR'S GRAND GALA

APÉRITIF

Sea & land fingerfood

Biancavigna Rive di Ogliano Conegliano Valdobbiadene DOCG Extra Brut 2022

STARTERS

Normandy oysters la déesse blanche

*Biancavigna Rive di Ogliano Conegliano Valdobbiadene
DOCG Extra Brut 2022*

Scampi & prawns crudités from our sea

Vignoble du Rêveur Cremant d'Alsace Artefact Extra Brut

Lightly seared scallop carpaccio, caviar amur beluga real caviar

Doro Princic Friulano Collio DOC 2022

FIRST COURSE

Home made tortelli pasta stuffed with red prawns, soy beurre blanc and caviar

Doro Princic Friulano Collio DOC 2022 - Daniel Dampt et fils Chablis 2022

MAIN COURSES

Grilled great scampi, chef's fresh salad

Daniel Dampt et fils Chablis 2022

Suckling pig terrine, black truffle potato parmentier

Tiefenbrunner Pinot Nero Alto Adige Turmhof 2021

PRE-DESSERT

Lime and ginger sorbet

DESSERT

Our pastry's chef red velvet pandoro traditional dessert

Pala Assoluto IGT Isola dei Nuraghi 2019

MIDNIGHT TOASTS

**Champagne monmarthe brut secret de famille premier cru
with traditional nibbles of lentils and boiled spiced pork sausage**



250,00 € per person, drinks included.

New year party with live music