



SAN STAE

NEW YEAR'S EVE 2018

MENU

STARTERS

Saint Jacques in pumpkin "saor"	20,00
Millefeuille of octopus, fennel and pomegranate	18,00
Fresh golden codfish with polenta chips and wasabi sauce	20,00
Angus tenderloin carpaccio with valeriana, apples, chestnuts and blackberries	20,00
Beetroot flan with Taleggio cheese cream	16,00

FIRST COURSES

Bigoli in smoked swordfish carbonara	20,00
Lentils soup with ginger perfumed monkfish	20,00
Seabass black and white ravioli with lemon and licorice sauce	20,00
Fresh orecchiette with duck ragout and citrus reduced sauce	18,00
Tagliolini with pumpkin, radicchio tardivo and Pecorino sardo	16,00

SECOND COURSES

Turbot fillet in Taggiasca olives sauce with turmeric potatoes cream	25,00
Sliced tuna with almonds in avocado sauce	25,00
Duck leg in confit with beetroot and leek purée	20,00
Angus sirloin with radicchio tardivo and Taleggio sauce	18,00
Chickpeas tortilla with season vegetables and cheese fondue	18,00

DESSERTS

Panettone with mascarpone cream and cup of moscato wine	10,00
Chocolate cake and orange carpaccio	8,00
Wild berries tiramisu	8,00
Green apple and Calvados sorbet	8,00

Coperto incluso
Bevande escluse