



NEW YEAR MENU

APPETIZERS

Antipasto on Skewers

Cherry tomato, green olives, mozzarella ball, slice of salami, basil leaves and cheese on skewers with italian dressing

Bruschetta

Bread with onions, tomato, olive oil, spanish origano and sundried tomatoes

STARTERS

Raw Mix Fish

Salmon carpaccio, local red king prawns and oysters

OR

Beetroots & Cheeses Mix

Smoked beetroots and cheese served with salad

OR

Octopus

Local octopus cooked with cherry tomato, garlic, parsley and white wine

MAIN COURSE

Fillet (350grm)

Argentinian grassfed beef fillet on grill

OR

Paulus Shellfish Soup

Local sea food (Mussels, clams, calamari, prawns with ½ lobster) cooked in a natural fish broth

OR

Veal (350grm)

Veal fillet on grill

DESSERT

Rusgulla

Homemade milk chocolate

OR

Panna Cotta

and a glass of champagne

It is also possible to choose particular single items from the menu.
The full specialities menu is available at **€43.60** per person.