

New Year's Eve Menu

Starting at 8,30 pm

Welcome drink with appetizer

Prosecco "Il fresco" villa Sandi, Crocetta del Montello (TV)



*Marinated salmon with beetroot, smoked white trout tartare
and mascarpone cheese with chives*

Brolettino barrique D.O.C., Cà dei Frati, Sirmione (BS)

*"Brisaola" air-dried beef from Val Chiavenna with truffled patè,
dark bread wafer and Moscato wine sauce*

Brolettino barrique D.O.C. Cà dei Frati, Sirmione (BS)



"Acquerello" selection risotto with seafood and sprinkle of dried seaweed

Brolettino barrique D.O.C., Cà dei Frati, Sirmione (BS)

Paccheri filled with goose meat and foie gras, cabbage and dried figs

Pinot nero "Monteroso" D.O.C., az. Agr. Giorgi, Canneto pavese (PV)



Veal medallion with artichokes, potato croquette with hazelnuts and black olives

Pinot nero "Monteroso" D.O.C., az. Agr. Giorgi, Canneto pavese (PV)



Panettone cheese cake with candied oranges and salted caramel sauce

Moscato "Nivole", M. Chiarlo, Canelli (AT)

€130,00 per person

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