Hotel Barchetta
Excelsior

New Year's Eve Dinner

31ST DECEMBER 2026

Aperitif

Steamed oyster, hollandaise sauce
Smoked salmon, sour cream, chives
Lemongrass skewer with spiced prawns
Goose ham canapé, fig compote
Mini savoury croissant with goat's cheese, honey and truffle

MENU

Sesame-coated fried scallops, cauliflower cream,
crispy seaweed, ponzu sauce

* * *

Smoked duck breast with winter aromas,
celeriac and green apple, orange sauce

* * *

Carnaroli risotto with morel mushrooms,
langoustine and lemon tartare

* * *

Veal fillet in spiced gingerbread crust,
Treviso chicory, Pinot Noir sauce

* * *

Pimentón-roasted veal fillet, pumpkin purée, fried artichokes

* * *

Pistachio parfait, mandarin heart, Cantucci almond biscuit crumble, Vin Santo
dessert wine sauce

WINE PAIRING

Franciacorta Brut DOCG - Ferghettina
Sassella Riserva DOCG - Plozza
Torcolato - Maculan

The cost of the menu is € 175,00 per person, beverage included
For further information and reservations, please contact:
Tel. +39 031 3221 or email: info@hotelbarchetta.it