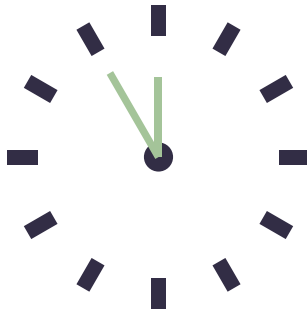




SACCHARUM



NEW YEAR'S GALA DINNER

31st DECEMBER 2024

COCKTAIL

Welcome drink and canapé selection

By Chef Raul Ferreira

COUVERT

Natural sourdough bread, German bread

Rose petal artisanal butter

STARTER

Caramelised scallops

Pea hummus, mango macaron, miso

BROTH

Partridge

Pleurotus mushrooms, vermicelli pasta, coriander pesto

FISH

Wreckfish

Asparagus risotto, carrot pickle, lobster sauce

MEAT

Black Angus fillet

Caramelised eggplant, cauliflower praline, fermented black garlic, béarnaise foam

DESSERT

Pavlova with pistachios

Berries and champagne

PETIT FOURS

Financiers aux griottes

Coffee tiramisu in chocolate

DRINKS DURING DINNER

Saccharum wine selection, beer, soft drinks, water

Coffee, tea

295€

per person

VEGETARIAN MENU

COCKTAIL

Welcome drink and canapé selection
By Chef Raul Ferreira

COUVERT

Natural sourdough bread, German bread
Artisanal rose petal butter

STARTER

Muhammara hummus
Avocado, citrus fruits, gazpacho pearls

SOUP

Shiitake mushrooms
Pleurotus, vegetables, rice pasta

PASTA

Spinach strudel, vegan cheese
Organic tamarillo chutney, pink pepper

MAIN COURSE

Vegetable moussaka
Greek yoghurt, smoked paprika, vegetable jus

DESSERT

Local apple crumble
Wild berries

PETIT FOURS

Financiers aux griottes
Coffee tiramisu in chocolate

DRINKS DURING DINNER

Saccharum selection wine, beer, soft drinks, water
Coffee, tea

295€

per person

CHILDREN MENU

COCKTAIL

Welcome drink and selection of canapés
By Chef Raul Ferreira

COUVERT

Natural sourdough bread, German bread
Rose petal artisanal butter

STARTER

Mozzarella basket
Arugula, cherry tomatoes

SOUP

Creamy
Pumpkin, spinach

FISH

Grilled salmon
Vegetable lasagna

MEAT

Black Angus fillet
Parisian potatoes, peas, radish

DESSERT

Pistachio pavlova
Red berries

PETIT FOURS

Financiers aux griottes
Coffee tiramisu in chocolate

DRINKS DURING DINNER

Juices, soft drinks, water

148€

per person