

NEW YEAR'S EVE MENU

VEGETARIAN OPTION



WKitchen

MODERN LOCAL CUISINE

1.

Jerusalem artichoke velouté and its black garlic cream, served with crunchy baby radish.

2.

Zucchini carpaccio and its fresh sheep milk cheese, served with citrus spheres and roasted pistachios.

3.

Glazed duo of turnip parsley roots, brown butter sauce and grated hazelnuts.

4.

Seasonal marinated mushrooms and their saffron foam, sautéed tangerine, chestnuts and olive oil caviar.

5.

Spinach and ricotta agnolotti, vegetarian demi-glacé and freshly grated truffles.

6.

Champagne sphere.

7.

A taste of 2022!