

NEW YEAR'S EVE
31. DECEMBER 2018



SILVESTER MENU AURA

Apéro

Beef tartar canapé with truffle

Scottish „Lable Rouge“ salmon sashimi

Mini wrap with chicken and vegetables

Burrata with dried tomatoes, artichokes and cold pressed olive oil

Flying Dinner

Penne all'arrabbiata with Parmesan cheese and basil

Fried shrimps with spinach-ricotta ravioli and pickled tomatoes

Fried corn-fed chicken breast with herb gravy,
Fregola Sarda and vegetables of the season

Sautéed beef filet dices
with champagne risotto and sesame beans

Dessert Variation

Mini Berliner | Mango crumble | Warm chocolate cake

Ice cream variation | apple-cinnamon strudel | Macarons