L'ATTILIO

NEW YEAR'S EVE MENU



7-COURSE TASTING MENU

AMUSE-BOUCHE

THE LANGOUSTINE

Langoustine carpaccio, chives,
Espelette pepper and finger lime pearls

THE MILK-FED VEAL

Veal raviolo, oyster and makrut
lime condiment, silky tuna sauce

THE RAVIOLI DEL PLIN

Cacio cheese and black Périgord truffle

THE PIKE-PERCH

Beurre blanc, samphire
and lightly vinegared Japanese rice

TROU NORMAND

THE BEEF FILLET

Wellington-style, Périgord sauce

THE PAVLOVA

Crushed chestnuts, blackcurrant
and light chestnut cream

THE PANNA COTTA

Silky Tahitian vanilla panna cotta,
Alba white truffle ice cream

€230 per person, excluding drinks.
Service and VAT included.