

# Christmas Eve Menu

## Christmas entrée

Welcome cadeau with Franciacorta sparkling wine and mini Christmas fried entrée.

## Starter

Truffle creamy polenta served with Castelmagno cheese fondue.

## First course

Cappellacci stuffed with pumpkin, with slices of roasted chestnuts in herb butter and smoked Parmesan flakes.

Homemade potato gnocchi with vegetarian Amatriciana sauce.

## Second course

Crunchy millefeuille of Pumpkin and vegetables, on asparagus cream and colorful chips.

## Dessert

White Christmas sweet and sour Pavlova and red fruits.

Panettone, nougat, pralines and coffee

€ 70

€35 for children 10 and under

