

Filini new year's menu buffet 31.12.2024

From The Sea

King crabs with roasted garlic mayo
Mussels in white wine sauce
Lobster bilinis with hollandaise
Smoked salmon with fresh cheese and spring onion oil
Marinated octopus with preserved lemons
Spanish sardines with fresh lemon
Scallops Ceviche with coconut and lime

Selection of breads, sour doughs and crisp bread with truffle powder, whipped butter with smoked sea salt

From The Farm

Roasted veal loin with sage and apple relish
Pan- fried chicken with black olive tapenade and grilled peppers
Gnocchi with Salsicca sausage and confit tomatoes, oregano oil
Roasted Hokaido pumpkin with sesame and maple syrup
Sautéed brussel sprouts with pine nuts
Gratin potatoes with fresh herbs

Sweet Things

Pastel de Nata
Apple and Mascarpone mousse with walnut crunch
Panna cotta with white chocolate and cherry compote
Macarons
Lemon sponge with sour lime

Kransekage at Midnight

Wine

From The Sea - M.Chapoutier, La Ciboise Grenache Blanc, Rhône, Frankrig

From The Farm – Tommasi Appassimento Graticcio, Veneto, Italien

Sweet Things - Muscat Marquières, Vendanges du Petit Matin, Pays d'Oc, France