

CAPODANNO
2026

una notte al museo

*ogni piatto un'opera
ogni gesto una storia*

NEW YEAR'S EVE 2026

A Night at the Museum

Chef's Welcome

A tasting that opens the gaze and prepares the palate for the story ahead.
Served with a glass of Valdobbiadene Prosecco "30 Raccolti" – Drusian

BANKSY – Girl with Balloon

Breton lobster mousse, cuttlefish ink, savory Catalan tartlet

KLIMT – The Kiss

Red mullet filled with mushrooms, thin bread, reduced fish broth,
gold flakes, osmotic lettuce, cervelle de canut

MUNCH – The Scream

Smoked lamb pastrami, béarnaise sauce, paprika mayonnaise,
brioche bread, fresh truffle

POLLOCK – Action Painting

Roasted turkey ravioli, reduced jus, vegetable sauces, fresh truffle

RAFFAELLO – The Fire in the Borgo

Amatriciana-style risotto: Acquerello rice, crispy guanciale, tomato,
pecorino fondue, burnt onion chip

TATE MODERN – London

Salmon in crust, pak choi, potato millefeuille,
caviar beurre blanc, fresh truffle

DELACROIX – Liberty Leading the People

Norwegian omelette: almond pan biscuit, dark chocolate ganache with chili,
Italian meringue, caramel crunch

Petit Fours

Served with a glass of Moscato