

LOTTI'S

NYE

Menu - €85

Wine pairing - €39

AMUSE-BOUCHE

OYSTER "FINE DE CLAIRE N2"
violet vinegar, finger lime

Champagne Baron Fuente Tradition Brut

STARTERS

SCALLOP CARPACCIO
white balsamic, pomegranate, chervil

Trossen Schieferbleume Riesling, Mosel, Germany

SOUP

JERUSALEM ARTICHOKE & PARSNIP CREAM
croutons, chives, pinenuts

Leth Gruner Veitliner, Niederrosterreich, Austria

INBETWEEN

TRUFFLE RISOTTO
mushroom, truffle butter, raddichio

Chateau de Montfrin Cotes du Rhone, syrah, France

MAINS

BEEF ROSSINI
*black truffle potato mousseline,
grilled foie gras, red wine jus, crouton*

Saint Emilion Grand Cru, Merlot, Bordeaux, France

DESSERT

CREME BRULEE
raspberry, green shiso

Macvin du Jura, Chardonnay, Savagnin, France

**Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*