

# *Beverly*

## Christmas Menu

€75.00 per person – water and coffee included

Sea salad, raw and steamed seasonal fish, red onions chutney <sup>[SF, P]</sup>

Langostine risotto and dry edge Castelmagno cheese <sup>[L, C]</sup>

Mediterranean cod Wellington, bitter orange compote <sup>[G, P, U, L]</sup>

Amalfi lemon tart <sup>[G, L, U]</sup>



### *Vegetarian Option*



Farm salad, raw and steamed seasonal vegetables, hazelnut oil, citrus <sup>[F, SF, SD]</sup>

Dry edge Castelmagno risotto, aromatic herbs and champagne <sup>[S, F, L]</sup>

Artichoke Roman style, parsley and mint sauce <sup>[L]</sup>

Amalfi lemon tart <sup>[G, L, U]</sup>

# Beverly

## New Year's Eve Menu

€140.00 per person – water and coffee included

Welcome appetizer and flute of Champagne

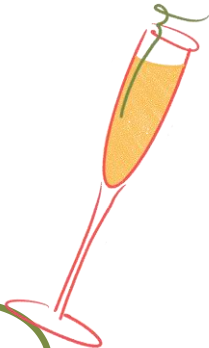
Raw langoustines, lemon, crispy potatoes,  
beetroot mayo [U, SF, C]

Sea Ravioli, fish emulsion, Chiodini mushrooms  
[P, G, L, U]

Turbot T-bone, remoulade [P]

72% Caribbean chocolate fondant, ginger,  
Grappa [G, L, U]

Lentils and pig cotechino soup at midnight [SF, SD]



# Beverly

## New Year's Eve Menu Vegetarian Offer

€140.00 per person – water and coffee included

Welcome appetizer and flute of Champagne

Pumpkin and Safran gratin, Italian pan pepato,  
quick-pickled veggie salad [G, L, SF, SD, F]

Mushrooms Ravioli, hazelnuts, bitter sprouts  
[G, L, U, F]

Roasted artichokes with minty green goddess  
dressing [F]

72% Caribbean chocolate fondant, ginger, Grappa  
[G, L, U]

Lentils and fresh aromatic herbs at midnight [SF, SD]

