

NEW YEARS EVENING MENU

2024 – 2025

Appetizers

Beef carpaccio with pear slices and crunchy walnuts.

Roasted fatty liver of goose with toasted pan brioche.

Octopus tentacle on paprika parmentier velotùè,
caramelized shallots and black olive powder.

Scallop in a small glass with lentils and parsley jelly.



Carnaroli risotto with Blauburgunder, bilberries
and chestnuts.



Home-made egg noodles with shellfish.



Sorbet



Pink pepper beef tournedos with grilled porcini
mushrooms and pumpkin puree



Sliced tuna confit with Belgian endive tartin and apples.



Dessert buffet

€ 150,00

Hotel Des Alpes

Selva di Val Gardena, 31/12/2024