



| NEW YEAR'S DINNER |

| MENU PATZENFELD |

**SMALL APERITIF
WITH A GLASS OF CHAMPAGNE
AT THE TABLE**

Small crustacean dumpling

pumpkin consommé, tuber brunoise,
wok vegetables, chestnut mousse

Risotto with 36-month matured parmesan

bagna cuda, coffee-marinated venison
carpaccio, crispy leek, seven-spice sauce

Veal chop

black cabbage, miso and almond cream,
figs in yakitori, carrot and onion chutney,
smoked potato mousse

Mandarin and Campari

Cariola sbrusa

Euro 132,00 per person



| MENU TAVERN |

Salmon Sashimi

rice, spinach, marinated courgette, lumpfish
roe, horseradish mousse, teriyaki sauce

Tortello stuffed with vegetables

shiitake, shallots, vanilla-celery cream, beef
tartare, tuber stock, truffled onion oil

Beef fillet

potato millefeuille, breaded cardoncelli mus-
hrooms, carrots, broccoli, gorgonzola sauce

Stollen Brulè

Euro 128,00 per person
incl. water, soft drinks, wine, beer

DJ FROM 9:00 PM
TO 02:00 AM
IN THE HIGHLOFT

LET'S GO PARTY

RESERVATIONS REQUIRED: Tel. +39 0474 710 444 | restaurant@patzenfeld.com