Pallas Athena

NEW YEAR'S EVE MENU • 31.12.23

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CHEF'S WELCOME
Amuche bouche

PUMPKIN VELOUTÉ
goat cheese, pecan nuts and orange foam

BEEF TARTARE
black truffle, asparagus and rucola

RAVIOLI
prawn, lime and porcini cream

BLACK ANGUS
celeriac purée, potatoes confit,
baby vegetables and foie gras sauce

CHOCOLATE GATEAUX
chocolate mousse on crispy base with dry nuts,
Caramelia cream and Tahitian vanilla ice cream

Vasilopita

Coffee, Tea
Mignardises

Price: € 120 per person