New Year's Eve Dinner



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Starkl's Welcome – Strawberry Bellini

AMUSE-BOUCHE

Savoury Choux Puff with Bohinj Cottage Cheese and Gorgonzola Mousse

✦

COLD STARTER

Meat Menu	Fish Menu	Vegetarian Menu
Veal tartare with truffles	Salmon tartare	Mushroom tartare

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WARM STARTER

Saffron risotto with prunes, stracciatella and sautéed artichokes

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MAIN COURSE

Meat Menu

Slow-braised glazed pork belly served on creamy potato purée with roasted apple gel and horseradish foam

Fish Menu

Crispy pan-seared trout with pea purée, baby spinach and pumpkin beurre blanc

Vegetarian Menu

Pan-seared aubergine on red bean foam with truffles and toasted almonds

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DESSERT

Crème brûlée

Menu price: **58 € / person**
Cover charge: **4,50 € / person**

Heritage & Unique

2027