il Doge
Restaurant

Cenone di San Silvestro 2027

Our amuse-bouche

Mediterranean amberjack tataki in a crispy rice and almond crust
with lemon mayonnaise and sweet-and-sour red beetroot

Dill-infused egg pasta on pumpkin cream
with extra virgin olive oil and roasted octopus

Turmeric potato gnocchi sautéed in a lobster sauce
and fine cognac hint

Grape sorbet with its wafer

Sous-vide (C.B.T.) turbot fillet with prized black truffle
and white turnips on jerusalem artichoke purée with caramelized onions

Marron glacé bavarian cream sphere with hazelnut garnishes

Coffee with cookies

Paired wines from our selection Included

Dinner with music in the Il Doge Restaurant
€ 250,00 p. p.

Dinner without music
€ 200,00 p. p. excluding Sparkling Wines and Champagne

Live music after dinner at the piano bar where it will be served:
"Panettone" of our production with Vanilla Sauce and the typical "Zampone" with Lentils
Drinks, sparkling wines and champagne excluded