

Royal Hotel Carlton

B O L O G N A



Sparkling delights at Royal Hotel Carlton

Tuesday, December 31st 2024

8.30 p.m.

€ 150

per person



Our warm welcome

To start, a little pampering with a flute of sparkling wine

Wine pairing: Chardonnay 'Maletto' Palazzona di Maggio; Chardonnay grape variety; ABV 13%.



Starter

Scallops in a Kataifi crust
basil mayonnaise, Belgian endive and citrus flame



Holiday lentils, artisanal 'Sernesì'
cotechino, raw langoustine, creme fraiche

Wine pairing: Chardonnay 'Maletto' Palazzona di Maggio; Chardonnay grape variety; ABV 13%.



Main course

Saffron risotto
whipped with sour butter, pumpkin, parsley and shitake mushrooms



Tortellini Bolognese
in Parmigiano Reggiano cream with black truffle and salted hazelnuts

Wine pairing: Controluce Manaresi; Cabernet Sauvignon grape variety; ABV 15%.



Second course

Red-cooked duck breast
fennel cream with anise and spinach with pinenuts and sweet raisins

Wine pairing: Chardonnay 'Maletto' Palazzona di Maggio; Chardonnay grape variety; ABV 13%.

Or

Common dentex
lettuce heart, carrot and candied tomato

Wine pairing: Chardonnay 'Maletto' Palazzona di Maggio; Chardonnay grape variety; ABV 13%.

Please confirm your fish main course preference when making your reservation

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Pre dessert

Elderberry sorbet
black cherry, olive crispy and cocoa crumble



Dessert

Ode to Pistachio
a play on textures around pistachios



Goodbye 2024

Panettone
Pandoro
Mandarin Composition
Coffee and Bitters



A toast to the New Year

Contadi Castaldi Franciacorta Blanc Extra Brut

The menu price is inclusive of mineral water and a wine pairing (1 bottle for every 2 persons).

— THE —
SPOON
— ROYAL HOTEL CARLTON —



Thank you for choosing the
Royal Hotel Carlton
to celebrate the New Year!