



MENU

24th December 2025

AMUSE-BOUCHE

Oxtail croquette with caramelized onion

STARTER

Shrimp carpaccio with olive oil, lemon, coriander seeds and arugula

FISH

Oven-baked salmon fillet with herbs and lemon, served with mashed potatoes and leek

PALATE CLEANSER

Mini Caprese (fresh mozzarella spheres, confit cherry tomatoes, basil and balsamic reduction)

MEAT

Beef sirloin with sage and cured ham, served with beetroot or saffron risotto

DESSERT

Mini Pistachio Panettone

VEGETARIAN MENU

AMUSE-BOUCHE: *Beetroot tartare with feta cheese cream*

STARTER: *Mushroom ceviche with coconut milk and pink peppercorns*

FIRST COURSE: *Trofie pasta with burrata, port wine reduction and basil petals*

PALATE CLEANSER: *Mini Caprese (fresh mozzarella spheres, confit cherry tomatoes, basil and balsamic reduction)*

SECOND COURSE: *Neapolitan-style eggplant parmigiana*

DESSERT: *Mini Pistachio Panettone*

DRINKS INCLUDED

*Still and sparkling water. Beer, soft drinks and juices (2 drinks per person),
White and red wine (1 bottle per 2 person)*

€60,00

per person

RESERVATIONS AND INFORMATION: **RESERVAS@STAYUPON.COM**