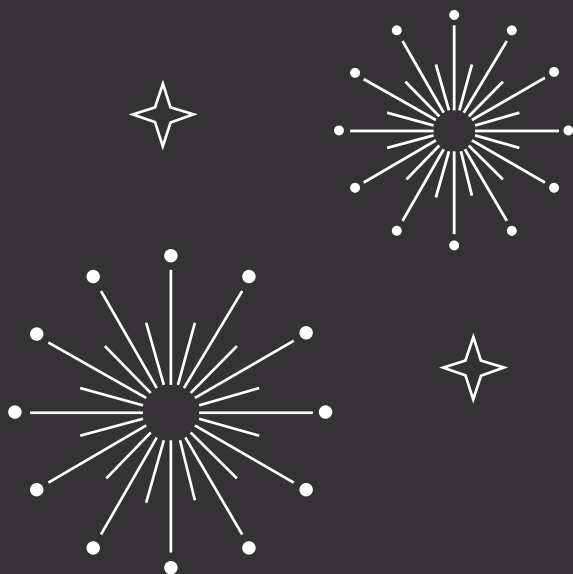


Lumi

NEW YEAR'S EVE MENU





AMUSE-BOUCHE

Roasted carrot, coconut and ginger cream
with crispy prawn skewer

STARTER

Low temperature bio egg with acorn-fed
black pork ham, chestnut purée and
mushrooms

MAIN DISHES

Sole with creamy clam rice and herbs

Beef tenderloin with truffle bearnaise sauce,
baby vegetables, spinach and roast potatoes

DESSERT

Chocolate, pistachio and raspberry
millefeuille

DRINKS

Mineral waters, juices, soft drinks, sparkling,
white and red wine of the sommelier's choice,
coffee and tea

€155



Price per person. Children up to the age of 11 get 50% off. VAT included.
Payment: 100% deposit at the time of booking. Cancellation: In the event of
cancellation up to 15 days before the event, 50% of the deposit is refundable.
If you cancel within 15 days of the event, 100% of the cancelled booking will
be charged. Let us know if you have any allergies, intolerances or food
preferences.