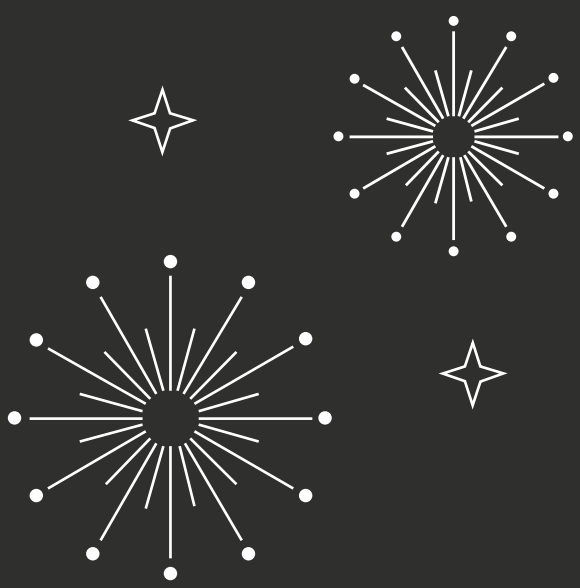
Lumi

NEW YEAR'S EVE MENU



AMUSE-BOUCHE
Lobster, creamy tomato and asparagus *açorda*

STARTER
Oxtail with truffle, creamy polenta and crispy buckwheat

MAIN COURSES
Seared red mullet with fish stew sauce and chickpea purée

Beef sirloin with béarnaise sauce, mushrooms and potato mille-feuille

DESSERT
Chocolate with raspberry, pistachio and fleur de sel

BEVERAGES
Mineral water, juices, soft drinks, Sparkling Wine, White and Red Wine selected by our sommelier, coffee and tea

€180

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.