

# New year's eve 2017 menù di san Silvestro

## Stuzzichini

*Greeting from the kitchen*

2017 2017 2017 2017 2017 2017 2017 2017 2017

## Antipasto

*starter*

### *Tris di salmerino*

*Tartara di salmerino con pompelmo rosa e pinoli, servita su crema di mascarpone al lime e insalata selvatica, Salmerino affumicato con insalata di carote e finocchi*

*Uova di quaglia e caviale di salmerino in crosta*

*Tartar of brook trout with pink grapefruit and pine nuts*

*on citrus mascarpone cream and wild herb salad;*

*Lukewarm smoked char fillet on marinated carrot fennel salad;*

*crispy served quail egg and char caviar*

2017 2017 2017 2017 2017 2017 2017 2017 2017

## Secondi: Pesce o Carne

*Main course of your choice: fish or meat*

*Filetto di ippoglosso bianco fritto con burro d'astice, servito con ragu di cozze, cavolo zafferano e gnocchi al pistacchio*

*Fillet of white halibut in lobster butter, fried with mussel and tomato ragout served with saffron cabbage and pistachio chervil gnocchi*

*o/or*

*Filetto di cerbiatto con olio di ginepro e cannella "sous vide" servito con marroni, broccoli romaneschi, medaglioni di polenta e salsa al barolo e cioccolato*

*Roast venison filet with juniper oil and cinnamon "sous vide" cooked, served with romanescos maroni, polenta hazelnut and barolo chocolate jus*

2017 2017 2017 2017 2017 2017 2017 2017 2017

## Dolce

*dessert*

*Tris di lamponi: Panna Cotta croccante al lamponi*

*Mousse al cioccolato bianco con lamponi*

*Tarta di lamponi con crema di mascarpone alla vaniglia*

*Crunchy raspberry pannacotta, raspberry-white chocolate mousse and*

*Raspberry tart with vanilla mascarpone cream*

2017 2017 2017 2017 2017 2017 2017 2017 2017

## Caffè e grappa

€ 61,00

***Dear guests!***  
***Celebrate the step with us***  
***into the year 2018***  
***in the heart of Vienna***

*To confirm the reservation of your New Year's Eve table  
We require a deposit of € 30, - per person.  
We will gladly send you a payment slip.  
Of course, you can also pay your deposit by credit card.  
(Mastercard, Visa, Diners)*

*The final reservation for your table  
can without exception only after receipt of the deposit  
respectively. Ask because of the great interest  
We ask you for timely reservation and deposit.*

*The Da Capo team is already looking forward  
to welcome you for this evening!*

*Our restaurant manager is awaiting to respond all your questions!*

*Best regards  
Your Da Capo team*

***Our opening times***  
***to the holidays:***

*24. Dec. ; 11:30 - 16:00*

*25. Dec. - 26.Dec.; 11:30 – 23:00*

*31. Dec.; 11:30 - 0:00 a la carte*

*Menu from:*

*16:30 to 20:00 limited*

*or from 20:30 - OPEN END*

*01. January 2017; kitchen from 17:00*