



# *Christmas Eve Menù*

**CHAMPAGNE FLUTE**

**PANETTONE WITH DUCK FOIE-GRAS  
AND SARAWAK PEPPER**

**GOLDEN PEA AND MAZARA DEL VALLO  
RED SHRIMP ARANCINI OVER COCONUT EMULSION**

**SCALLOPS SEARED WITH MARJORAM  
CRISPY ARTICHOKE, SAN GIMIGNANO DOP SAFFRON  
PISTIL SAUCE**

**TORTELLI FILLED WITH CREAMY CHESTNUTS  
CAMEMBERT FONDUE, POMEGRANATE GLAZE**

**LINE-CAUGHT SEA BREAM FILLET  
SCENTED WITH TARRAGON, JERUSALEM ARTICHOKE,  
PRICKLY PEAR GEL, CRISPY PARMA HAM BITES**

**OR**

**MULARD DUCK BREAST  
LACQUERED WITH MUSTARD AND BRONTE PISTACHIOS,  
CREAMY CELERIAC AND CAROB JUS**

**BUCHE LEMON DELIGHT**

**HANDCRAFTED PANETTONE AND PANDORO**

**COFFEE AND PETIT FOURS**

**€180 EXCLUDING BEVERAGES  
€220 WITH WINE PAIRING**



# *Christmas Eve Menù for Children*

**NON-ALCOHOLIC FRUIT COCKTAIL**

“POLVERE DI ESTELLE”

**GOLDEN BITES OF MOZZARELLA**

WITH TOMATO COULIS

**SOFT GNOCCHI**

WITH MASCARPONE SAUCE

**CRISPY SEA BASS FILLETS**

WITH BUTTERED CARROTS

OR

**VEAL FILLET SLICE**

WITH BUTTERED MASHED POTATOE

**STRAWBERRY SORBET**

**PANETTONE AND PANDORO**

€80 EXCLUDING BEVERAGES  
(UP TO 10 YEARS OLD)



# *Vegetarian Christmas Eve Menù*

**CHAMPAGNE FLUTE**

**PANETTONE WITH GORGONZOLA**  
AND PEARS WITH SARAWAK PEPPER  
GOLDEN PEA ARANCINI, COCONUT EMULSION

**CELERY ROOT NUTS WITH MARJORAM**  
CRISPY ARTICHOKE AND SAN GIMIGNANO DOP  
SAFFRON PISTIL SAUCE

**CREAMY CHESTNUTS TORTELLI**  
WITH CAMEMBERT FONDUE AND BLACK TRUFFLE

**CRISPY CHICKPEA**  
BALLS PUMPKIN FONDUE

**BUCHE LEMON DELIGHT**

**HANDCRAFTED PANETTONE AND PANDORO**

**COFFEE AND PETIT FOURS**

€180 EXCLUDING BEVERAGES  
€220 WITH WINE PAIRING



## **RESERVATION**

TEL. +39 06 478021  
E-MAIL : H1312-RE@SOFITEL.COM

## **LOCATION**

SETTIMO - CUISINE ROMAINE & TERRASSE CHEZ  
SOFITEL ROME VILLA BORGHESE  
VIA LOMBARDIA 47, 00187 ROME - ITALIE

## **SALES CONDITIONS**

PAYMENT AT THE TIME OF BOOKING  
TAXES INCLUDED

