



GRANO HOTEL

S O L M A R I N A

NEW YEAR'S EVE MENU 2025

WARM BUFFET

Soups

Lobster bisque with cognac and vanilla
Cream of white vegetables with truffle and mascarpone

Fish

Redfish "à la Riviera" - beurre blanc, capers, shallots
Cod in champagne with caviar velouté

Meats

Roasted duck with orange, honey, and rosemary
Pork cheeks slowly braised in white wine and herbs of Provence
Rossini beef tenderloin - foie gras, madère sauce, gold leaf

Vegetarian dish

Spinach and ricotta tortelloni in ratatouille sauce

Vegetables

Roasted cauliflower with beurre noisette and capers
Baby carrots glazed in honey and butter

Side dishes

Gratin Dauphinois
Jasmine rice with lime



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COLD BUFFET

Seafood

Oysters with lemon and shallot vinegar

Shrimp with saffron aioli

Salmon rillettes

Salads

Salade Niçoise de luxe – tuna, beans, quail egg

Beetroot, goat cheese, and walnut salad

Lobster and mango salad on arugula

Selection of cheeses and cold cuts

Brie Pâturages Comtois, Roquefort, goat cheese + fig jam, nuts, grapes

Long-aged cold cuts and salami

Appetizers

Mini duck pâté

Smoked trout canapés

Mini vol-au-vent with chanterelles

Beetroot carpaccio with pistachios

Foie gras terrine

Beef tenderloin carpaccio with arugula Parmesan powder and capers

Baguettes, bread, butter

LIVECOOKING

Sushi – 9 to 11 p.m.



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DESSERT BUFFET

Gold Edition Croquembouche – Cream Puffs

Citron Tart with Italian Meringue

Mini éclairs – Vanilla, Pistachio, Caramel

Chocolate Mousse with Red Pepper and Raspberry

Panna Cotta with Champagne and Pomegranate

Exotic and Seasonal Fruits