

CECCONI'S

Amsterdam

NEW YEAR'S EVE MENU

195 p.p

CICCHETTI

(SHARING)

Beef tartare bite on brioche, caviar

Zucchini tartelette, lemon whipped ricotta, pink pepper *v*

Cannellini dip, taggiasca, crudité' *pb, gf*

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STARTERS

(SHARING)

Soft polenta, wild mushrooms, taleggio, black truffle *gf, v*

Grilled Octopus, olive, lemon, crispy potato *gf*

Beef carpaccio, eggs, parmesan, truffle *gf*

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FIRST COURSE

Saffron pappardelle, veal cheek ragout, gremolata

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MAIN COURSE

Roasted turbot, butternut squash, Prosecco butter sauce *gf*

or

Scottish beef fillet, spinach, roots, Port & Truffle sauce *gf*

SIDES

Butter lettuce, avocado *pb, gf*

Roasted potatoes, truffle&parmesan, rosemary *gf*

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DESSERT

(SHARING)

Warm rum zabajone, toasted panettone, cherry compote *v*

Mille feuille, mascarpone whipped cream, Araguani chocolate *v*

Petit Four & fresh fruit selection *v*

v vegetarian | *pb* plant based | *gf* gluten free

Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients.