

CECCONI'S

Amsterdam

NEW YEAR'S EVE MENU

Vegan

150 p.p.

CICCHETTI

(SHARING)

Beetroot tartare bite on brioche, truffle

Zucchini tartelette

Cannellini dip, taggiasca, crudité' *gf*

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STARTERS

(SHARING)

Soft polenta, wild mushrooms, black truffle *gf*

Roasted cauliflower, olive, lemon, crispy potato *gf*

Warm butternut squash salad, spiced seeds, balsamic lettuce *gf*

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FIRST COURSE

Tonnarelli, artichokes, sun dried tomato & lemon sauce *gf*

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MAIN COURSE

Grill hispy cabbage, aubergine caponata, tarragon pesto *gf*

Sides: Truffle Potato, Mix Salad gf

SIDES

Butter lettuce, avocado *pb, gf*

Roasted potatoes, truffle&parmesan, rosemary *gf*

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DESSERT

(SHARING)

Chocolate tarte

Strawberry & coconut coppa, crumble

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.