

CECCONI'S

Amsterdam

NEW YEAR MENU €185 p.p. SHARING STYLE

CICCHETTI

Homemade potato crisps, truffle salt *pb, gf*
Vol au vent, radicchio, blood orange, gorgonzola *v*
Baccalà mantecato, brioche, pickled onion

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STARTERS

Soft polenta, wild mushrooms, taleggio, black truffle *gf, v*
Red prawn carpaccio, avocado, grapefruit & chilli *gf*
Veal tonnato, caperberry *gf*

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FIRST COURSE

individually plated

Raviolo, yolk, ricotta, spinach & truffle

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MAIN COURSE

individually plated

Turbot, rainbow chard, saffron butter sauce *gf*

or

Veal cheek, squash mash, cime di rapa, Barolo jus

Sides: Truffle Potato, Mix Salad pb, gf

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DESSERT

Chocolate & chestnut Mont blanc *v*
Profiterole, salted caramel gelato, white chocolate sauce *v*
Petit four premium 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.