

Glamorous
**NEW
YEAR'S
EVE
2025**

VEGETARIAN MENU

Amuse-bouche

Quail egg and caviar

/crispy butter base filled with guacamole and cheddar, truffle
"Philadelphia" espuma, egg with wild chives and caviar/
50 g

Salad

Stracciatella cheese with herbs and sun-dried tomato, roasted
pepper, cherry tomatoes, cucumber, a mix of decorative seasonal
salads, Melanzane with walnuts and lemon mayo, fresh cheese
with balsamic vinegar and spinach dressing
300 g

Appetizer

Grilled zucchini with a mix of cream cheese,
sun-dried tomatoes, porcini mushroom powder,
garnished with guacamole and sweet chili threads
150 g

Main Course

Roasted sweet potato with sea salt, stuffed with vegetable
ragout, mushrooms, quail egg, vegetarian Jus sauce
320 g

Sorbet

Pomegranate with white rum
50 g

Dessert

Glamour Sphere
/white chocolate, caramelized hazelnuts, light sponge cake layers,
roasted coconut, passion fruit, raspberry heart/
140 g

After-dinner selection

Homemade New Year's Eve banitsa
/traditional pastry with feta cheese/
120 g
Cheese selection
80 g

Drinks

Mineral water – 330 ml
Rakija/vodka – 50 ml
White/red wine – 375 ml
Glass of champagne