



*Celebrate with us the most special night of the
year*

New Year's Eve Menu 2026

WE HAVE DESIGNED FOR YOU A TASTING MENU
TO BEST CELEBRATE THE ARRIVAL OF 2026

THE CHEF'S WELCOME

French-style mussel with house welcome aperitif

THE APPETIZERS

Jerusalem artichoke fondant,
36-month aged Parmigiano, smoked goosebreast,
and crispy leek julienne

Mediterranean amberjack tartare
Catalan-style ceviche with pomegranate

THE FIRST COURSES

Carnaroli risotto with fermented beetroot,
smoked Andria IGP burrata mousse,
Valtellina apple, cardamom powder, and marjoram

Blue lobster raviolo in osmosis,
purple prawn from the Sardinian Sea,
and verbena chlorophyll

THE MAIN COURSE

Iberian Pluma cooked at 63°,
its own reduction,
saffron cream, and red lentil “Sursat DOCG”

THE DESSERT

The Gran Finale of 2025

TOAST WITH TRENTO DOC PAS DOSÉ
AND HOMEMADE PANETTONE
TO WELCOME THE NEW YEAR TOGETHER

Water and coffee are included

€170 PER PERSON
TO CONFIRM YOUR RESERVATION,
A DEPOSIT OF €50 PER PERSON IS REQUIRED,
PAYABLE TO:
KIKI SNC
BANK
ACCOUNT: IT21X0306952090100000003659

PAYPAL ACCOUNT: MELIFABIO1985@GMAIL.COM

OR DIRECTLY AT THE RESTAURANT:
VIA G. GALILEI, 1 - BORMIO (SO)

NOTES FOR THE EVENING:
START OF THE EVENT: 7:30 PM

FOR ORGANIZATIONAL REASONS,
NO ALTERNATIVE MENUS WILL BE
AVAILABLE,
AND NO MODIFICATIONS CAN BE MADE
TO THE TASTING DISHES.

ANYTHING NOT SPECIFIED IN THE MENU
WILL BE CONSIDERED EXTRA.