NEW YEAR

AT

Louis

VEGETARIAN

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500 Per Person

Welcome ..... *Glass of Dom Perignon*

During Meal ..... *1/2 Bottle Alter Ego de Palmer Margaux 2017 or Pouilly-Fuissé 1er Cru Sur Roche*

Midnight Toast ..... *Glass of Laurent-Perrier Brut Champagne*

CHAPTER 1

Homemade Focaccia

Focaccia served with balsamic and olive oil & white truffle.

Panzanella

Marinated tomates, cucumber, onions, basil, caper, goat cheese & sourdough crostini.

Burrata 125g

Fresh burrata 125g with heritage tomatoes and aged balsamic vinegar.

CHAPTER 2

Donna Irene

Fresh vegan pasta, grilled seasonal vegetables & white truffle butter sauce.

Cauliflower

Slowly baked cauliflower, black truffle shaving, spicy datterino sauce and crispy capers.

Caesar salad

Romaine lettuce, caesar dressing, parmesan cheese and crostini.

Crispy Potatoes With Truffle & Parmesan

(Can be served in Marinara Sauce upon request)

CHAPTER 3

Tiramisu *or* Baked New York Cheesecake

A discretionary service charge of 10% will be added to your bill.
If you have a food allergy or intolerance, please speak to a member of our team.