

Olew Olean MASQUERADE 2025

MENU

APPETIZERS

Canape with red caviar

Festive Olivier salad with baked duck and beef tongue
 Sterlet aspic with sweet mustard cream
 Pike perch in sweet and sour marinade
 Pork roast with horseradish sauce
 Vitello tonnato

Mini sliders with pulled duck and onion marmalade
 Grilled prawn with avocado tartare
 Rabbit pate in cranberry glaze

Italian cheese and meat delicacies selection with olives
 Caesar salad with grilled chicken

Mozzarella di buffala with tomato selection

MAIN COURSE BUFFET

Duck confit in berry sauce
Grilled salmon in mustard sauce
Veal cheeks in red wine sauce
Ravioli with white mushrooms and truffle sauce
Grilled vegetables
Potato gratin
Couscous with dried fruits
Cheesy cauliflower julienne

FESTIVE NEW YEAR CAKE WITH FRUIT SELECTION

