

# New Years menu

## WELCOME DRINK

### AMUSE BOUCHE

Greetings from the kitchen

Goose liver pâté, prosciutto, apple gel, balsamic caviar

### SELF-SERVICE

Muscat pumpkin soup with black truffle  
Hearty beef soup with liver dumplings and omelette noodles

### SHOW COOKING

Flambéed venison loin w/ chocolate / cranberries / buckwheat dumpling  
with cottage cheese

### HOT BUFFET

BBQ turkey leg  
Crispy chicken fillet with mixed seeds  
Juicy meatloaf stuffed with egg  
John Dory fillet with colorful vegetables in parchment paper  
Corn muffins with feta cheese and sun-dried tomatoes  
Tri-colored lentils with tofu and porcini mushrooms  
Butter risotto with sparkling wine and crayfish  
Pommes duchesse with homemade sauce  
Semolina croquettes  
Oven-roasted potatoes with rosemary and tubers

### FROM THE GREEN GARDEN

Leafy seasonal greens: lettuce, lamb's lettuce, arugula  
French salad, pasta salad, beans, corn, red beet, carrot, feta cheese,  
tomato, tzatziki

### ARENA'S DESSERT SELECTION

Traditional New Year's cabbage rolls (sarme)

Only seat reservations available.

**BOOKING@EH.SI**