

NEW YEAR 2027 - NEW YEAR'S EVE DINNER

Le Grand Galà

Reception and table assignment 8:15pm

MAIN MENU

WELCOME GLASS
Pol Guyot brut selection champagne

TRAY-SERVED APPETISERS
Citrus-marinated sea bass rose, passito gel and candied pear

HORS D'OEUVRES
Steamed shellfish, pappa al pomodoro, Mediterranean sauce,
semolina bread crisp and Oscietra caviar

Perfect mountain egg, white potato foam, delicate Pecorino PDO sauce and
prized black truffle, with a kataifi pastry nest

STARTERS
Mezzo pacchero pasta with lobster, roasted yellow and red cherry tomatoes, lobster tartare,
buffalo mozzarella cream and squid ink wafer

Mantuan pumpkin cappellacci, creamed with Monte Veronese PDO
cheese, speck petals, crunchy amaretto and marinated wild herbs

MAIN COURSE
Veal medallion braised in Marsala D.O.C., Imperial Porcupine scampi
in aromatic breadcrumbs on a bed of baby garden vegetables and purple potato

DESSERTS
New Year's dessert with light vanilla cream, raspberries,
champagne and a delicate hint of rose

AT MIDNIGHT
Traditional Veronese pandoro and a glass of sparkling wine

TO CONTINUE THE CELEBRATIONS...
Finger-food of traditional artisan cotechino and lentils,
served at Gardaland Hotel

SELECTION OF DRINKS:
Pol Guyot brut selection champagne
Castelcerino Soave Classico D.O.C. 2024
Valpolicella Classico 2025 Organic Ca' La Bionda
Still and sparkling mineral water

This menu may vary slightly depending on the availability of ingredients.
Please advise us of allergies, intolerances and any special dietary requirements when booking.

Gardaland ADVENTURE HOTEL



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KIDS MENU - AGES 3-12

HORS D'OEUVRES

Rustichello sandwich with gooey mozzarella, roast ham, sweet tomato cream

STARTER

Fresh tortelli filled with ricotta and spinach, creamed with butter and sage

MAIN COURSE

Chicken supreme roulade stuffed with crispy bacon and cheddar, served on a potato cream

DESSERTS

Profiteroles with vanilla whipped cream and s soft dark chocolate topping

AT MIDNIGHT

Veronese Pandoro

TO CONTINUE THE CELEBRATIONS...

Finger-food of traditional artisan cotechino and lentils, served at Gardaland Hotel

DRINKS

Still and sparkling mineral water & soft drinks

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Vegetarian/vegan menu

WELCOME GLASS
Pol Guyot brut selection champagne

APPETISERS
Crispy soy sauce-glazed tofu with sesame seeds,
vegetable spaghetti and wakame seaweed

HORS D'OEUVRES
Stack of seasonal vegetables au gratin, tomato water, basil and lime gel

Light new potato cake on a violet artichoke cream, slices of battered porcini,
prized black truffle

STARTERS
Mezzo pacchero pasta with roasted tomato, smoked aubergine
and oven-baked vegan ricotta

Mantuan pumpkin risotto creamed with olive oil, vegan white cheese fondue and
crunchy amaretto

MAIN COURSE
Cauliflower steak with tahini, chickpea hummus, balsamic vinegar glaze
and baby spinach

DESSERTS
Vegan ricotta cheesecake with red berry sauce

AT MIDNIGHT
Traditional Veronese pandoro and a glass of sparkling wine

TO CONTINUE THE CELEBRATIONS...
Traditional New Year lentils served at Gardaland Hotel

SELECTION OF DRINKS:
Pol Guyot brut selection champagne
Castelcerino Soave Classico d.o.c. 2024
Valpolicella Classico 2025 Organic Ca' La Bionda
Still and sparkling mineral water

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GLUTEN-FREE MENU

WELCOME DRINK
Pol Guyot brut selection champagne

APPETISERS
Citrus-marinated sea bass rose, passito gel and candied pear

HORS D'OEUVRES
Steamed shellfish, pappa al pomodoro, Mediterranean sauce,
gluten-free bread crisp and Oscietra caviar

Perfect mountain egg, white potato foam, delicate Pecorino PDO sauce and
prized black truffle with crunchy leek nest

STARTERS
Gluten-free spaghetti with lobster, roasted yellow and red cherry tomatoes,
lobster tartare and basil

Mantuan pumpkin risotto creamed with olive oil, buffalo mozzarella cream
and crunchy amaretto

MAIN COURSE
Veal medallion braised in Marsala D.O.C., Imperial Porcupine scampi in aromatic
gluten-free breadcrumbs on a bed of baby garden vegetables and purple potato

DESSERTS
Mango and passion fruit cheesecake

AT MIDNIGHT
Glass of bubbly

TO CONTINUE THE CELEBRATIONS...
Finger-food of traditional artisan cotechino and lentils,
served at Gardaland Hotel

SELECTION OF DRINKS:
Pol Guyot brut selection champagne
Castelcerino Soave Classico D.O.C. 2024
Valpolicella Classico 2025 Organic Ca' La Bionda
Still and sparkling mineral water

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ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.



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