Drinks

Champagne flute

Vueve Pelletier Champane

Included in the menu

Moët & Chandon flute	0,10 | € 12,90 - Bottle	0,7 | € 79,00
Vueve Pelletier Champane	Bottle	0,7 | € 59,00
Vueve Clicquot Champagne	Bottle	0,7 | € 85,00
Ferrari Brut	Bottle	0,7 | € 59,00
Prosecco	Bottle	0,7 | € 25,80



Happy New Year 2027

RUSTER RESORT
*** PLUS

Other dishes are not available today.
Ruster 39022 Algund www.ruster.it Tel. +39 0473 222303

New Year's Eve Menu

Quiche Lorraine
bhm

New Year's Eve trio
Tuna tartare marinated with soy sauce, lime juice and a hint of ginger,
served on avocado with crisps
Smoked salmon with horseradish crème fraîche
Air-dried, thinly sliced Jamón Ibérico Cebo, pickled cucumbers and seasoned mustard,
wholegrain spelt bread with mountain butter
chik23

Ravioli
With a savoury wild duck filling,
served on a beetroot purée with star anise
hm2

Fish soup
Sea bream, salmon, tuna, prawns, leek,
ginger and lemongrass, with crispy baguette
acgh23

Venison ragout
Served on polenta with mushrooms in a golden goblet
h23

Alpine beef fillet
With Lagrein sauce and a roasted pistachio and herb crust,
mashed potatoes and garden vegetables
mhgd23

New Year's Eve tart 2027
Nougat mousse and winter fruits
mf

Lentil soup* (l)

* From midnight (self-service from the buffet). The menu is prepared by our award-winning head chef, Giuseppe Scutella, together with Elifat Fidani and the team, and created in keeping with Ruster's regional Mediterranean culinary tradition.

€ 109,00

a = crustaceans · b = eggs · c = fish · d = peanuts · e = soybeans · f = milk · g = tree nuts · h = celery · i = mustard · j = sesame · k = sulphur dioxide · l = lupins · k = molluscs · m = gluten Menu subject to change for quality improvements · 2 = non-EU origin · 3 = EU origin