

S O F I T E L

ROME VILLA BORGHESE



Christmas 2024

sofitelrome.com



Christmas *Eve* Menu

Franciacorta wine flûte
Panettone with foie gras and Sarawak pepper
Siberian caviar with potatoes
1-3-4-7-10

Mazara del Vallo red prawns carpaccio, citrus fruits and fennel
seaweed dressing
1-2-3-6-9-10

Triangles filled with pumpkin fondue, thyme and lemon
buffalo blue cheese sauce and black truffle flakes
1-3-7-9

Bites of sole and lobster on potato mousse,
spinach bon bon, and white truffle
2-4-7-9-10

Or

Duck breast with mandarin gel, coconut crumble,
crispy salad and violet potato foam
1-7-9

Tiramisu Bûche de Noël
1-3-6-7-8

Artisanal Panettone and Pandoro
Coffee and petit fours
1-3-6-7-8-13

180 € excluding beverages
220 € with wine pairing



Christmas *Eve kids* Menu

Mocktail "Settimo Red"

Crispy potato stars with mozzarella on parmesan cream

1-3-7

Three-cheese Lasagna

1-3-7-9

Sole nuggets with sweet potato chips

1

Or

Veal tagliata with sweet potato chips

7

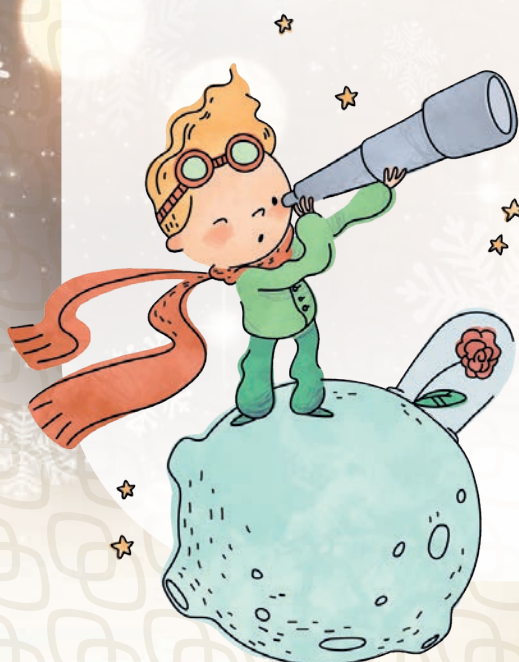
Hazelnut brownies with strawberry ice cream

1-3-7-8

Artisanal Panettone and Pandoro

1-3-6-7-8-13

80 € excluding drinks
(For children up to 10 years old)





Vegetarian *Christmas Eve* Menu

Franciacorta wine flûte
Panettone with Gorgonzola and fruit mustard
1-3-7-9-10

Crispy organic egg with liquid heart,
parmesan sauce and black truffle
1-3-7-9

Eggplants "Arancinetti" stuffed with smoked provola and
Valrhona dark chocolate on tomato coulis and basil sauce
1-3-7-9

Creamed "Bigoli" with white truffle
1-7-9

Crispy parcel of seasonal vegetables with a variety of
sauces and black truffle
1-7-9-10

Tiramisu Bûche de Noël
1-3-6-7-8

Artisanal Panettone and Pandoro
Coffee and petit fours
1-3-6-7-8-13

180 € excluding drinks
220 € with wine pairing



Allergen List

The dishes served may contain one or more allergens as ingredients or traces resulting from the production process.
We kindly request guests with allergies to one or more allergens to inform the service staff.

** Fresh product, subjected to a rapid negative blast chilling technique.

All prices are listed in Euros



1

Cereals containing gluten



2

Crustaceans and crustacean-based products



3

Eggs and egg-based products



4

Fish and fish-based products



5

Peanuts and peanut-based products



6

Soybeans and soybean-based products



7

Milk and milk-based products



8

Nuts



9

Celery and celery-based products



10

Mustard and mustard-based products



11

Sesame seeds and sesame-based products



12

Sulfur dioxide and sulfites



13

Lupins and lupin-based products



14

Mollusks and mollusk-based products



Vegan



Vegetarian

"Settimo Roman Cuisine & Terrace is partnering with organizations that fight for the protection of endangered species, and has therefore decided not to offer them on its menu."

S O F I T E L
ROME VILLA BORGHESE



Reservation

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Location

Settimo Roman Cuisine & Terrace at
Sofitel Rome Villa Borghese
Via Lombardia 47, 00187 Rome - Italy

Sales Conditions

Payment at the time of booking
Taxes included