



RELAIS LE JARDIN
RESTAURANT
FIRENZE

New Year's Eve

Thursday, December 31, 2026 at 8:30 PM

The last evening of the year deserves to be savoured, one moment at a time.

For New Year's Eve, our Executive Chef Claudio Lopopolo reimagines the three tasting menus that tell the story of our cuisine. Let us celebrate this special night together, discovering new flavours, raising our glasses and sharing wishes as we welcome the new year.

Reservations for a minimum of 2 guests. A 50% deposit is required upon confirmation.
Balance to be paid at the end of the event. In case of cancellation, the deposit will be retained.

For information and reservations: rlj@regency-hotel.com o +39 055 245247



Hotel Regency
Piazza M. D'Azeglio, 3
50121 Firenze

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New Year's Eve

Acqua

Selection of breads

Amuse-bouche

Vegetable symphony

Tiella in fermento

Assassinio a Sorrento

Felicetti monograin fusillone with cacciucco sauce and cuttlefish lard

Red mullet with San Gimignano saffron-infused fennel,
caciocavallo cheese and basil sauce

Cinnamon crème brûlée with white chocolate namelaka and persimmon

Traditional lentils and cotechino

*An Italian New Year's tradition symbolizing good luck and prosperity –
lentils served with cotechino, a slow-cooked spiced pork sausage.*

Traditional panettone

Mineral water

Coffee

160 per person

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New Year's Eve

Terra

Selection of breads

Amuse-bouche

Vegetable symphony

Suckling pig belly with Annurca apple purée, kefir
and vegetables with gochujang

Assassinio a Sorrento

Duck-filled tortelli with foie gras sauce, lemon gel and turnip greens

Koji-aged bison fillet with Sarawak pepper, raspberry-infused radicchio and pears

Carrot biscuit with orange and honey ganache

Traditional lentils and cotechino

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Traditional panettone

Mineral water

Coffee

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New Year's Eve

Radici

Selection of breads

Amuse-bouche

Vegetable symphony

Double-cooked artichoke with almond mayonnaise,
black garlic and smoked paprika

Assassinio a Sorrento

Blu di bufala cheese risotto with beetroot, mandarin and charred leek

Roasted cauliflower glazed with grass pea miso, black truffle and rocket

Caramelised pears with chocolate foam and rum ice cream

Traditional lentils and cotechino

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Traditional panettone

Mineral water

Coffee

160 per person

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