



BOTANIQ
CASTLE OF TURA

Join us on the last night of the Old Year at BOTANIQ Castle of Tura for an unforgettable gastronomic journey at the 2023 Michelin-recommended Clarisse fine dining restaurant.



The experience and moments that appeal to all senses are ensured for our guests through the aroma of the foods, the classical interior of the dining area, the music, the flavors, and the uniquely composed harmony of energies.



Clarisse

BY
• BOTANIQ •
COLLECTION



BOTANIQ
CASTLE OF TURA

NEW YEAR'S EVE
PROGRAM

Welcome drink in the lobby

New Year's welcome snacks in the salons

Oysters station from 19:00 until midnight

Clarisse New Year's gala dinner with 6 courses

Dessert selection at Palmhouse from midnight

Fireworks and toast at the castle terrace

We prepare a special selection of champagne by the glass

New Year's Pig roasting in a smoker on the castle
terrace, with which we offer a lentil ragu

DJ sets the mood through the night after midnight



Clarisse

My Dear Guest,

You have arrived at the best time to come with me on a magical gastronomic journey. My chef has been preparing for a long time to present his menu which is made from the most significant ingredients of the region.



Yours,
Clarisse

NEW YEAR'S EVE
MENU

Mangalica, duck liver,
croissant with truffles

Wagyu Tartare, fromage blanc,
caviar-brioche

Lobster bisque, ravioli, fennel salad

Veal Bourguignon, chervil root,
pickled shallots

Sunchoke mousse, cocoa honey, tonka beans

Chocolate moelleux, truffle, milk ice cream

If you are on a special diet or have allergies and would like to know more about the ingredients in the food, please ask your server.

