



S O F I T E L



S O F I T E L  
LUXEMBOURG EUROPE

# Sparkling Nights

*December 18*



# Sparkling Nights

When the Light of the Holidays Meets the Art of Taste.

Sofitel Luxembourg Europe opens its doors to a sparkling night: a journey where every flavor reveals itself like a spark, every pairing feels like a meeting, and every dish evokes an emotion.

For this exceptional edition of Sparkling Nights, two houses of distinction come together and respond to one another:

**Caviar Sturia**, presenting its rare pearls, subtle reflections of the Aquitaine terroir.  
**Champagne Pommery**, elevating every moment with its vibrant cuvées, guided by the House's oenologist.

Under the direction of **Chef Rodolfo Serritelli**, a unique menu has been crafted as a sensory journey, where textures, aromas and bubbles intertwine with elegance to create an unforgettable gastronomic experience.

Book your unique gastronomic experience at our <https://radici.lu/boutique> now by scanning the QR code below.



*Tartare de veau de lait  
Caviar Sturia Vintage*

MILK-FED VEAL TARTARE  
Pommery Apanage 1874

*Oeuf de caille & émulsion de pomme de terre  
Caviar Sturia classic baerii*

QUAIL EGG & POTATO EMULSION  
Pommery Grand Cru 2009

*Tortelloni à la courge de Mantova  
Caviar Sturia IGP d'Aquitaine*

TORTELLONI WITH MANTUA PUMPKIN  
Pommery Blanc De Noirs

*Filet de lotte Bretonne, sauce au vin blanc et purée de carottes de sable  
Caviar Sturia Jasmin*

BRETON MONKFISH FILLET, WHITE WINE SAUCE AND SAND-GROWN CARROT PURÉE  
Pommery Blanc De Blancs

*Panna cotta à la poire & bergamote de Calabria  
Caviar Sturia Jasmin*

PEAR & CALABRIA BERGAMOT PANNA COTTA  
Pommery Apanage Rosé

