Breakfast

Cereal variation

Plate with cheese and meat variation

Bakery products

Fruit plate

Variation of jam

Butter

Homemade bread

Milk

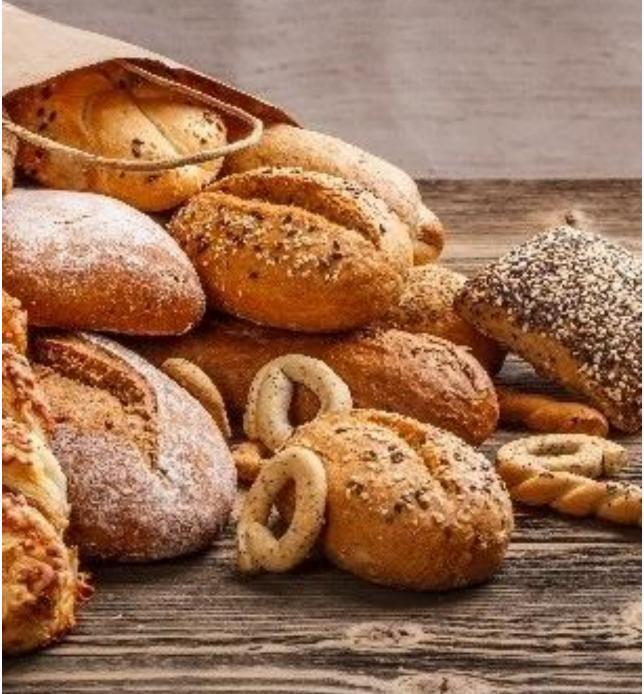
Freshly squeezed juices

Tea and coffee

Pancakes to order

Eggs to order







Lunch

DAY I

Shrimp tartar Cow's curd Lemon dressing

Sea bass fillet sauteed in butter and star anise

•

Cheesecake with raspberry sauce

DAY II

Prawns' risotto

•

Monkfish tail on parsnip cream

Baked cherry tomatoes

Apple strudel
Vanilla ice cream

DAY III

Smoked salmon salad

•

Tagliatelle with lobster

•

Panna cotta

DAY IV

Beef tartar

Crispy toast, flavored butter

•

Lamb chops with grilled vegetables

Garlic sauce

•

Apple tart

DAY V

Bruschetta with guacamole and dried tomatoes

•

Tuna steak with sesame and spring salads

•

Fruit salad

DAY VI

Shrimp carpaccio

Lime and olive oil dressing

Wild rucola, lime zest

•

Seabass baled in salt

Roasted vegetables

•

Pineapple sorbet











Dinner

DAY I

Octopus salad

Adriatic squid stuffed with rice and olives

Swiss chard with pine nuts

Tiramisu

DAY II

Carrot cream soup with ginger and carrot dice

•

Filet mignon

Sautéed vegetables

Red wine sauce

•

Chocolate soufflé

Vanilla ice cream

DAY III

Smoked goat cheese

Celery

Roasted nuts

•

Cuttlefish ragout

Creamy polenta

Baked brie with apricots in cognac

DAY IV

Prosciutto salad with black olives and pear

•

Homemade gnocchi with prawns, chili and lemon

•

Lemon sorbet

DAY V

Spaghetti with homemade salsa and anchovies

•

Fillet turbot with cauliflower and trout roe

•

Coffee panna cotta

Chocolate

DAY VI

Tuna tataki style with humus

•

Monkfish with prosciutto on celery cream

•

Cheesecake

Strawberries

