

Veggie Classic

MENU

Creamy potato leek soup with
chives

Paccheri Pasta with seasonal
vegetables and cherry tomatoes

Eggplant parmigiana with smoked
provola cheese

THREE-COURSES 74.-
FOUR-COURSES 88.-

Dedicated vegan menus for vegetarians and vegans are available starting from 5 guests. Otherwise, if fewer in number, our chefs will be happy to prepare an alternative to the chosen menu, including for those with food intolerance/allergy

Veggie Gourmet

MENU

Creamed kale and potato soup, citrus
oil and fried tarragon

Cavatelli pasta with sun-dried tomato
pesto and puffed rice chips

Beet seitan with Sichuan bell pepper
cream and sweet and sour peppers

Birramisù

or

Banana and walnut cake with fior di
panna ice cream

THREE-COURSES 84.-

FOUR-COURSES 96.-

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Vegetarian Vegan

MENU

Creamy Cauliflower, cauliflower
with licorice oil

Purple potato gnocchi,
chicory and merlot
and Taralli powder

Stuffed bell pepper with cous-cous, chestnuts
and red cabbage on lightly smoked potato
cream


Zucchini Brownies with orange glaze

THREE-COURSES 68.-

FOUR-COURSES 78.-

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Dessert



Yogurt and cinnamon mousse with cocoa powder
mint and currants

or

Zucchini Brownies with cocoa
and orange cream

or

Mini pastries
and cream spoons

or

Pineapple carpaccio with lemon sorbet and
champagne sauce

or

Chocolate cupcake with extra dark soft heart
accompanied by fior di panna ice cream

or

Cheesecake

or

Chocolate mousse with almond crumble
and meringues

or

Tiramisù