

### **Menu "Roma" ( 27,80 € p.P.)**

Rocket salad with pine nut dressing  
Bresaola and thin parmesan cheese slices

\* \* \*

Steamed salmon trout  
on creamy spinach  
with ricotta ravioli

\* \* \*

Valrhona chocolate panna cotta  
With raspberry sauce and fruit coulis

### **Menu "Milano" (29,50 € p.P.)**

Tomato-basil soup  
with parmesan cheese

\* \* \*

Veal tafelspitz  
on a bed of Mediterranean vegetables  
and little potatoes  
with basil-horseradish pesto

\* \* \*

Orange salad with vanilla cream  
And homemade yoghurt ice

### **Menu "Andalucia" ( 37,50 € p.P.)**

Tapas plate "Andalucia"  
Jamón serrano and honeydew melon  
Goat cheese terrine with ciabatta crisps  
Chorizo and noblessa with pickled olives  
Manchego with tomato mousse

\* \* \*

Dried tomatoes soup with olive-crostino

\* \* \*

Roasted pork loins with broccoli, grilled pine nuts and rosemary-cream purée

\* \* \*

Salustina oranges parfait with pomegranate seeds salad

### **Menu "Genua" ( 39,50€ p.P.)**

Fruity curry soup  
with grilled gambas  
\* \* \*

Grilled tuna-fish  
on spinach ravioli and crab sauce  
\* \* \*

Poularde breast with Vino-Santo sauce, stuffed courgettes and thyme polenta  
\* \* \*

Chocolate Tiramisu with biscotti

### **Menu "Siciliana" (55,80€ p.P.)**

Lobster duo as panna cotta and cocktail  
\* \* \*

Seafood minestrone  
Artichokes and penette  
Ceps ravioli with Mascarpone mousse  
\* \* \*

Moscato d'Asti sorbet  
\* \* \*

Poached veal fillet in lemon oil  
with fried chanterelles  
and rosemary polenta  
\* \* \*

Strawberry parfait with bitter chocolate  
and strawberry-mint sauce

### **Menu "Lissabon" (59,50€ p.P.)**

Assortment of hors d'oeuvre presented on an étagère  
Pickled raw tuna-fish on a bed of cress  
Foie gras "crème brûlée "  
Salmonids terrine with curry-chutney  
\* \* \*

Lobster cappuccino with ravioli  
\* \* \*

Grilled trout fillet and scallops on a bed of leek and tomatoes  
\* \* \*

Cava sorbet with yellow raisins  
\* \* \*

Duck breast on a bed of potato-celery purée with fig sauce  
\* \* \*

Homemade banana ice

## **Menu "Venecia" (65,50€ p.P.)**

Salmon marinated in lemon and grappa  
on a bed of green asparagus salad

\* \* \*

Truffle garnished oxtail soup  
with ravioli

\* \* \*

Saffron risotto with seafood

\* \* \*

Stew of beef fillet and giant shrimps  
with potato-leek pie and vegetables

\* \* \*

Cappuccino mousse  
and Amaretto ice

\* \* \*

Melted Taleggio in a Williams pear

## **Menu "Portofino" ( 69,50€ p.P.)**

Veal fillet Carpaccio  
with fried ceps

\* \* \*

Essence of guinea-fowl  
with roulade and foie gras

\* \* \*

Multicoloured Orecchiettes  
with lobster stew and artichokes

\* \* \*

Mango-ginger sorbet

\* \* \*

Turbot fillet with thyme butter  
on potato-pea purée

\* \* \*

Valrhona chocolate mousse  
With gold leaf and iced cherries