

LA FIORIDA
AGRI RELAIS

SAN SILVESTRO MENU

PER PERSON € 140,00
(water and coffee included)

Entrée

Corn tartlet with veal pâté

Starters

Selected tartare from our young beef,
Selva egg cream and homemade brioche bread.
Gratinated porcini mushrooms with baby spinach, potato mousse
and puffed buckwheat.

First Courses

Carnaroli rice Campo dell'Oste with pumpkin cream,
truffle and Valtellina Casera DOP cheese sauce.
Mancini selection half-paccheri with lake bisque flavored with saffron
and trout tartare with pink pepper.

Main Courses

Milk-marinated veal fillet, lightly smoked with
alpine herbs, served with pumpkin purée.
Freshwater char from Piscicoltura Malenca (1500 m a.s.l.)
with grape reduction and Jerusalem artichoke textures.

Dessert

Midnight dessert.

VEGETARIAN MENU

Entrée

Corn tartlet with ricotta and pollen.

Starters

Gratinated porcini mushrooms with baby spinach, potato mousse
and puffed buckwheat.
Beetroot tartare with mixed greens and balsamic vinegar.

First Courses

Carnaroli rice Campo dell'Oste with pumpkin cream
and Valtellina Casera DOP cheese sauce.
Half-paccheri with winter truffle from the Costiera dei Cech.

Main Courses

Baked savoy cabbage parcel with beurre blanc and cannellini beans.
Braised artichoke with herbs, lake olives and tomato coulis.

Dessert

Midnight dessert.

CHILDREN'S MENU

€ 50,00

La Fiorida cooked ham.
Penne with tomato sauce and melted mozzarella.
Veal chop with roasted potatoes and homemade mayonnaise.
Chocolate panna cotta.