

CHRISTMAS MENU

PER PERSON € 85,00
(water and coffee included)

Chef's Welcome

Small game meatball with Jerusalem artichoke cream.

Starters

Rösti of local potatoes with Arctic char from the Piscicoltura Malenca,
Selva egg cream, fig reduction and pink pepper.
Selection of La Fiorida's cured meats with ricotta and apple cream.

First Courses

Carnaroli risotto Campo dell'Oste creamed with fine herbs and chestnuts.
Cannelloni filled with Lake Como fish served with yellow cherry tomato sauce.

Main Courses

Free-range guinea fowl glazed with ancient-style mustard,
served with truffled mashed potatoes from the Costiera dei Cech.
Grilled beef tagliata with cauliflower gratin and Valtellina Casera DOP cheese.

Dessert

Christmas dessert
Homemade mini panettone

VEGETARIAN MENU

Chef's Welcome

Vegetable meatball with Jerusalem artichoke cream.

Starters

Rösti of local potatoes with thyme-roasted peppers.
Braised endive with Bruna Alpina stracciatella and black olive pesto.

First Courses

Carnaroli risotto "Campo del Oste" creamed with fine herbs and chestnuts.
Cannelloni filled with Ricotta from our dairy and seasonal winter vegetables.

Main Courses

Celeriac fillet with mashed potatoes.
Grilled seitan tagliata with cauliflower gratin and Valtellina Casera DOP cheese.

Dessert

Christmas dessert
Homemade mini panettone

CHILDREN'S MENU

€ 45,00

Small meatball with Jerusalem artichoke cream
Ravioli with La Fiorida cooked ham and fresh cream
Turkey breast with rosemary potatoes
Crème caramel