

LA FIORIDA
AGRI RELAIS

CHRISTMAS MENU

PER PERSON € 90,00
(water and coffee included)

Chef's Welcome

Lake fish sandwich with sweet-and-sour strawberry grape mousse.

Starters

Selection of La Fiorida cured meats with homemade red onion jam.
Sacco potatoes with a slow-cooked egg, Valtellina Casera DOP casello 084
cheese fondue and truffle from the Costiera dei Cech.

First Courses

Riserva San Massimo Carnaroli risotto with sweet pumpkin from our garden,
lightly smoked chestnuts and bay leaf powder.
White lasagnetta with red-fleshed rainbow trout,
trout roe and a Valtellina sparkling wine sauce.

Main Courses

Free-range guinea fowl stuffed with sausage and leafy greens,
served with braised fennel.
Beef cheek braised in Valtellina Nebbiolo wine,
with carrots in different textures and balsamic vinegar.

Dessert

Christmas Dessert
Mini artisanal panettone

VEGETARIAN MENU

Chef's Welcome

Vegetarian chickpea sandwich

Starters

Vegetarian croquette with yellow cherry tomato cream.
Sacco potatoes with a slow-cooked egg, Valtellina Casera DOP casello 084
cheese fondue and truffle from the Costiera dei Cech.

First Courses

Riserva San Massimo Carnaroli risotto with sweet pumpkin
from our garden, lightly smoked chestnuts and bay leaf powder.
Vegetarian lasagnetta with vegetables from our greenhouses
and Latteria cheese fondue.

Main Courses

Celeriac steak with green peppercorn sauce.
Breaded garden fennel cutlet with rocket and chickpea hummus.

Dessert

Christmas Dessert
Mini artisanal panettone

CHILDREN'S MENU

€ 50,00

Mini fried mozzarella
Potato gnocchi with a ragù of selected meats
Grilled turkey breast with rosemary potatoes
Chocolate pudding