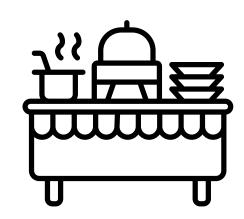




Lunch Menu

THURSDAY, FEBRUARY 13, 2025

A CULINARY TOUR OF ITALY







FLOOR 0

COLD BUFFET, DESSERTS AND COFFEE, BAR IN THE CENTER OF THE FLOOR

Cold Stalls

Pâté en croûte

Shredded Italian ham

Marinated beef tagliata

Smoked salmon

Tuna medallion Niçoise style

Scampi with artichokes

Tapenade bread & bruschetta

- Accompanied by a crudités buffet



Desserts delights



Coffee & tea

FLOOR 1

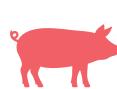
STALLS WITH HOT MEAL, BAR IN THE CENTER OF THE FLOOR

Northern Italy Stall



Creamy Arborio risotto with parmesan, topped with chicken & button mushrooms

Alpine Stall ***





Tartiflette with Reblochon cheese, lardons, potatoes & onions Southern Italy Stall

Pasta with your choice of sauces:



Bolognese / 4 cheese / Roasted vegetable / Or garnishes like pesto, olives, sun-dried tomatoes, rocket & parmessan

Sicilian Stall



Boneless braised pork knuckle with a piperade & olive flavor, served with gnocchi

Vegetarian Stall



Split pea polpettes with piperade & olive flavor, served with gnocchi

