



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 & parmesan

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

