



Grand Hotel

Drinks & wines:

Sparkling wine cup with tropical fruits, Mimosa, Florida cocktails,
soft drinks, fruits and tomato juices, national beers,
sparkling Italian wine

Cocktail biscuits and dry snacks

Menu:

Smalls canapè with cereals bread with foie gras and mushrooms

Broiled pilgrim scallops with blue cheese cream

Nord fishes terrine and spinach

Leaves of sushi with horseradish and ginger sauce

Baked tuna on soy bed sautéed with sesame oil

Mirror of mixed cheese with chestnut honey and kernel nuts

Fresh salmon delights and sea bas with lime and chives

Smoked duck ham on fennels salad

Tempura of fishes and vegetables

Leaves of raw ham of Langhirano and exotic fruits

Marinated sea bass rolls with rock and citrus

Risotto with prawns and orange

Fresh home made pasta with crustaceans ragout

Baked turbot with artichokes and potatoes

Bull fillets in a light pastry crust on wild mushrooms cream

Assorted smalls pastries

Lemon pudding and almonds with strawberries sauce

Wedding cake

Coffee

*Grand Bleu Concilio (sparkling)

*Tuscan red (still)

*Mionetto white house wine (still)

*Bonarda, Doria di Montalto (sparkling)

The above-mentioned wines are selected for banqueting. You may have also selected wines from our "Grand Carte" with additional costs according to consumption.

Euro 110.00 per person

