

Doria Grand Hotel



Doria

"autumn-winter"

Aperitifs:

Rossini, Mimosa, Florida cocktail
National aperitifs
Italian sparkling wine
Fruits and tomato juices
Soft drinks
Cocktail biscuits and dry snacks

Menu:

Paper thin slice of tuna "yellow fin" with small vegetables
at lime on new salad and mixed herbs

Culatello di Zibello ham with small cylinder of Brisèe
at broccoli with saffron sauce.

Giant shells of pasta stuffed with hare rogoût
on creamy carrots at basil

Light crustaceans sauce a little bit spicy
with medallions of lobster and spiny lobster at dill fragrance

Stewed sea bream fillets with artichokes
at mint fragrance

Loin veal at mirto taste, tile of potatoes
and drops of Castelmagno cheese

Chocolate sandwich with cream
at milk flavour and egg-yolks

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 100.00 per person

