



Palace Hotel

Easter Sunday Lunch



Aperitif served at the table:

Corn-meal polenta crouton with lavaret fish garlic mousse

Stuffed sardine with chard and pecorino cheese

Traditional Easter flan with artichokes and fresh cheese

Prosecco "il fresco" Villa Sandi , Crocetta del Montello (TV)

Spring asparagus salad with lightly fried egg
and Hollandaise sauce

Prosecco "il fresco" Villa Sandi, Crocetta del Montello (TV)

"Carnaroli selection" risotto with fava beans and shrimp tails with thyme

Lugana I Frati, Az. Agr Cà dei Frati, Sirmione (BS)

Chef's ravioli with filled with carbonara
and pork cheek from Sauris

Lugana I Frati, Az. Agr Cà dei Frati, Sirmione (BS)

Traditional oven-roast lamb and kid goat
with spring potatoes

Pinot nero Monteroso Az.Agr. Giorgi Canneto Pavese (PV)

Canzo hazelnut mousse served with gianduia cream

Moscato OltrePo Pavese Az.Agr. Giorgi Canneto Pavese (PV)

Villa d'Este's home-made Easter Dove cake

Moscato OltrePo Pavese Az.Agr. Giorgi Canneto Pavese (PV)



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Grand chocolate Easter egg

Espresso

€75,00 per person