



I PALAZZI

Palace Grand Hotel

HISTORIC EXPERIENCE HOTEL VARESE



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Menu

Welcome Gourmet aperitif

White sturgeon marinated in gin,
slices of caviar and chicory salad (4, 6, 7, 8, 12)

Carnaroli rice creamed with Champagne
and Catalan-style lobsters (1, 7, 9, 12)

Home made cannolo of pasta with saffron pistils
stuffed with Milanese ossobuco vealon beetroot cream
and drops of Blue cheese from Moncenisio (1, 3, 7, 9, 12)

Veal fillet with morel sauce,
fried artichokes and crispy roast potatoes (1, 7)

Chestnut and nougat parfait
with persimmon cream (1, 3, 7, 8)

Midnight toast

Traditional cotechino with lentils

This menu includes the wine selected by the sommelier