



I PALAZZI

Palace Grand Hotel

HISTORIC EXPERIENCE HOTEL VARESE

Sapori
di Stagione

info and reservations:

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Sapori di Stagione

18 - 19 November

Dry aged beef: the skilful art
of refining important meats



25 - 26 November

Vegetarian - gourmet
and Valdobbiadene docg



2 - 3 Dicembre

The cod: King of the Northern Seas



18 - 19 November
from 7.30 pm

Dry Aged Beef

the skilful art
of refining important meats

Spit of Picanha spiced with wild herbs,
avocado and chickpea salad (1, 6, 7, 8, 10)



Paccheri from Gragnano
with broccoli cream, cherry tomatoes
and burrata with beef tartare (1, 4, 7)



Sirloin of beef with spatzli
and Barolo sauce (1, 3, 7, 12)



Pork chop with caramelized apple
and curry sauce (1, 7, 8, 9)



Creamy dark chocolate
with Rum ganache
(Gran Reserva Matusalem 15 y.o.)

70 euro per person
Including welcome drink, water and espresso
Wines of your choice from the list

25 - 26 November
from 7.30 pm

Vegetarian Gourmet and Valdobbiadene docg

(collaboration with SG Agency)

Lettuce in vegetarian Caesar sauce,
seared tempeh with caramelized figs
and wholemeal bread (1, 6, 5)



Delicious vegetables from the winter garden
with cheese fondue (5, 6, 8, 11)



Carnaroli rice with pumpkin, scent of rosemary
and natural gorgonzola cheese cream (7, 12)



Azuki meatballs in green sauce
on soft craved polenta (1, 7, 9)



Pumpkin crème brûlée, orange scent and
amaretto ice cream (1, 3, 7, 8)

*50 euro con abbinamento vini
in presenza del Produttore, acqua e caffè*

2 - 3 December
from 7.30 pm

The Cod

King of the Northern Seas

Cod carpaccio, rice chips
and black truffle perlage (4)



Cod kokotxas, soft wholemeal polenta
and veal sweetbreads with marsala (1, 4, 7)



Carnaroli rice, cod tripe,
parsley chlorophyll and candied lemon (4, 7, 12)



Lomo of cod in cooking oil,
cream of thistles and smoked seaweed (4, 7)



Pink grapefruit sorbet
with lemongrass (8)



Semifreddo with muscat,
chestnuts and persimmon cream (1, 3, 7, 8)

60 euro per person
Including welcome drink, water and espresso
Wines of your choice from the list