

# Breakfast

Cereal variation  
Plate with cheese and meat variation  
Bakery products  
Fruit plate  
Variation of jam  
Butter

Homemade bread  
Milk  
Freshly squeezed juices  
Tea and coffee  
Pancakes to order  
Eggs to order



# Lunch

## DAY I

Shrimp tartar  
Cow's curd  
Lemon dressing

•  
Sea bass fillet sauteed in butter and star anise

•  
Cheesecake with raspberry sauce

## DAY II

Prawns' risotto

•  
Monkfish tail on parsnip cream

Baked cherry tomatoes

•  
Apple strudel

Vanilla ice cream

## DAY III

Smoked salmon salad

•  
Tagliatelle with lobster

•  
Panna cotta

## DAY IV

Beef tartar

Crispy toast, flavored butter

•  
Lamb chops with grilled vegetables

Garlic sauce

•  
Apple tart

## DAY V

Bruschetta with guacamole and dried tomatoes

•  
Tuna steak with sesame and spring salads

•  
Fruit salad

## DAY VI

Shrimp carpaccio

Lime and olive oil dressing

Wild rucola, lime zest

•  
Seabass baled in salt

Roasted vegetables

•  
Pineapple sorbet



# Dinner

## DAY I

Octopus salad

•

Adriatic squid stuffed with rice and olives

Swiss chard with pine nuts

•

Tiramisu

## DAY II

Carrot cream soup with ginger and carrot dice

•

Filet mignon

Sautéed vegetables

Red wine sauce

•

Chocolate soufflé

Vanilla ice cream

## DAY III

Smoked goat cheese

Celery

Roasted nuts

•

Cuttlefish ragout

Creamy polenta

•

Baked brie with apricots in cognac

## DAY IV

Prosciutto salad with black olives and pear

•

Homemade gnocchi with prawns, chili and lemon

•

Lemon sorbet

## DAY V

Spaghetti with homemade salsa and anchovies

•

Fillet turbot with cauliflower and trout roe

•

Coffee panna cotta

Chocolate

## DAY VI

Tuna tataki style with humus

•

Monkfish with prosciutto on celery cream

•

Cheesecake

Strawberries

