

2017_18 AUTUMN_WINTER

Coffee break & Welcome coffee

I servizi di coffee break si intendono serviti in piedi in area bar

EASY BREAK € 6.00 p.p.

Espresso, barley or ginseng Coffee, Herbal teas selection
Fruit juices, Mineral water
Homemade biscuits

STOP AND GO € 7.00 p.p.

Espresso, barley or ginseng Coffee, Herbal teas selection
Fruit juices, Mineral water
Homemade biscuits
Mini croissant will be served in the morning
"Fantasy" of salty pastries will be served in the afternoon

REFRESHMENT € 8.00 p.p.

Espresso, barley or ginseng Coffee, Herbal teas selection
Hot chocolate
Fruit juices, Mineral water
Fresh fruit kebab
Low fat and fruit Yoghurt

VEGAN BREAK € 10.00 p.p.

Espresso, barley or ginseng Coffee, Herbal teas selection
Soy milk
Fresh fruit kebab
Vol au vent with tofu and seasonal herbs
Vegan Croissant

RISTORO € 11.00 p.p.

Espresso, barley or ginseng Coffee, Herbal teas selection
Fruit juices, Mineral water
Chocolate and cream pastry, Venetian focaccia and Mini doughnut
Salted croissant with spring salad and ham
Low fat and fruit Yoghurt
Muesli and cereals
"Fantasy" of salty pastries

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Lunch Break served at the table

QUICK LUNCH € 18.00 p.p.

Pasta and carved meat with vegetables served all in one go
Cake of the day, mineral water and coffee

BROLO € 22.00 p.p.

Salted muffin with artichokes and parmesan cream
Chicken tagliata with lime and ginger
Roasted potato and fennel gratin
Pear and chocolate cake
Mineral water and coffee

SANT'ERASMO € 24.00 p.p.

Prickly lettuce Strudel with passolina grapes and walnuts
Ermes red rice with artichokes and smoked provola cheese
Leek and potato flan with Parmesan
Fresh pineapple
Mineral water and coffee

PELESTRINA € 28.00 p.p.

Radicchio pie with cream of grana padano
Pasta creamed with chickpeas and Rosemary
Thin sliced beef with rocket salad
Tasty potatoes and pan-fried vegetables in olive oil
Appel strudel with custard cream
House wine selection, mineral water and coffee

Lunch Buffet

All Buffet services provide tables and a seating place
and include: Local wines, mineral water, coffee and bread

SAN GIORGIO € 20.00 p.p.

Local cold cut salami
Rosemary Focaccia
Local caciotta cheese flavored with nerbs
Vegetable Strudel
Slices of pizza
Marinated Eggplant with shaved grana padano the citrus dressing
Penne all'amatriciana
Seasonal fresh fruit

GRAN CANAL € 24.00 p.p.

Smoked ham and sour vegetables
Slices of pizzas with various tastes
Strudel with seasonal vegetables
Mushrooms baked with melted cheese and truffle oil
Asiago cheese with walnut and pear mustard sauce
Ravioli in butter and Sesame seeds
Bulghur with chickpeas, feta cheese, tomatoes and olives
Beef meatballs with curry sauce
Panachè of pan-fried vegetables
Buffet with sweets from the bakery