

GRADUATION MENU

3 COURSES €29.95

ITALIAN
GRILL
RESTAURANT & BAR

TO START

PAN SEARED KING SCALLOPS €8.50
BEETROOT, PANCETTA CRUMB

CHANTERELLE MUSHROOM AND BLACK
TRUFFLE TORTELLONI €8.25
TARRAGON CRÈME FRAICHE

VENISON CARPACCIO €8.50
MUSTARD, BROCCOLI, SWEET POTATO

MAIN EVENT

HAKE FILLET €19.95
NDUJA RISOTTO, LEMON

BURRATA AND CAULIFLOWER CANNELLONI
€17.50
BABY ZUCCHINI, WILD GARLIC AND SAFFRON CRUST

PORK FILLET €18.95
VITELLOTTE POTATO GNOCCHI, APPLE, CHICORY

TO FINISH

DARK CHOCOLATE BROWNIE €5.95
VANILLA CRÈME ANGLAISE, SUMMER FRUITS

PROSECCO CHEESECAKE €5.95
WHITE CHOCOLATE GANACHE

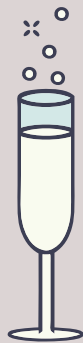
LIMONCELLO PANNA COTTA €5.95
BAKEWELL TART

FIZZ

PROSECCO MODELLA €29

PROSECCO MODELLA
'MAGNUM' €52.50

LAURENT PERRIER 'BRUT'
CHAMPAGNE €65



CELEBRATION COCKTAILS

APEROL SPRITZ €7.50

CAMPARI SPRITZ €7.50

BELLINI €7.75

PEACH | STRAWBERRY | PASSIONFRUIT

