



25 dicembre 2024

Christmas Lunch at our Restaurant “Il Savoiaro”

“Chic” Christmas cocktails with sea and land specialties and appetisers



APPETIZER

You can choose between:

Crunchy filo millefeuille with Burrata cheese cream, dried tomatoes on turkey ham marinated with fennel seeds and citrus oil ^{1,7,9}

Flounder bites with fresh thyme on chickpea cream and
5 cereal bread croutons with mint oil ^{1,4,9}



FIRST COURSE

You can choose between:

Vialone Nano rice and Jerusalem artichoke cream with smoked Pecorino cheese ice cream
and coffee powder ^{1,7,9}

Tagliolini egg noodles with guinea fowl juniper scented ragout sauce
and goat cheese drops ^{1,3,7,9}



INTERMEZZO

Frozen cherry and amaretto delight ⁷



MAIN COURSE

You can choose between:

Slow cooked rose veal tenderloin with stewed mushrooms crunchy potatoes
and gravy with tarragon ^{NG, NL}

Turbot medallion with clarified butter on cardoon cream
with spicy baked tomatoes and fried pumpkin slices ^{4,9}



Christmas Sweets Banquet ^{1,3,7,8}