

# CHRISTMAS MENU

LUNCH ON DECEMBER 25TH, 2025 - 12:30 PM

Welcome Flûte with Chef's Amuse-Bouche

## TASTING APPETIZER PLATE

Traditional Cappon Magro "Brandacujun" Stockfish Mousse on a Crisp Polenta Crostini Artichoke Flan with San Sté Cheese Fondue

### FIRST COURSES

Cannelloni filled with Scampi and Shrimps, served with Shellfish Bisque

Carnaroli Riserva San Massimo Risotto with Bitto Mountain Cheese, Pears, Walnuts, and Drops of Balsamic Vinegar

# MAIN COURSE

Braised Veal Cheek in Barolo Wine with Creamy Mashed Potatoes

#### DESSERT

Canelin Nougat Semifreddo Christmas Toast with Genoese Pandolce and Verona Pandoro Coffee with Sweet Christmas Treats

#### Wines

Montagna Pinot Nero Spumante Blanc de Noir Pigato Durin Pinot Nero Colombo Gianni Doglia Moscato d'Asti Casa di Bianca

# EURO 95 PER PERSON • VAT 10% INCLUDED WINES AND BEVERAGES INCLUDED

Children 0-3 years: free of charge. Children 4-12 years: special menu &50.00 Guests over 12 years old are considered adults.

INFO & RESERVATIONS:
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