



HOTEL BRISTOL PALACE

GENOVA

★★★★★

EASTER LUNCH MENU

Sunday, 5th April 2026, 12.30 p.m.

Served In the Beautiful Liberty Rooms on The Main Floor of The Hotel with Adjacent Terrace

Welcome flute accompanied by Caprese 2.0

STARTERS

Deconstructed "Pasqualina"

Buttery crispy pastry, wild chard and Prescinsêua mousse

The Egg & the Garden

64° soft-cooked egg, white asparagus velouté from Albenga, Ligurian herb focaccia crisp

The Sea in Tempura

Zucchini flowers filled with prawns and scampi in light tempura, zucchini cream and fresh mint

FIRST COURSE

Flavours of the Borgo

Homemade tortelli filled with artichokes, mountain butter and toasted pine nuts

MAIN COURSE

The Noble Court

Roasted guinea fowl breast stuffed with Prebuggiun and marjoram, Ratte potato millefeuille and baby carrots with lemon thyme

DESSERT

The Evolving Egg

White chocolate and Monterosso lemon dome with wild berry heart, artisan Colomba crumble

COFFEE & PETIT FOURS

Wines:

Francesco Montagna blanc de noir
Bianco Dei Colli Tortonesi DOC Piccolo Derthona – La Stellara Volpedo
Ormeasco Durin
Franciacorta Bellavista Assemblage 1
Moscato D'Asti Pico Maccario



EURO 90

PER PERSON, WINES AND DRINK INCLUDED

Children 0-3 Years Free Guests, 4 – 12 Years Special Children's Menu – 55 Euros

Hotel Bristol Palace Via XX Settembre, 35 - 16121 GENOVA ITALIA

Infos & reservation:

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