

Sample menu Sunday 1

LUNCH

BUFFET

FIRST COURSE:

- SCOGLIERA STYLE SPAGHETTI
- SPAGHETTI BOLONAISE
- NOODLES WITH GENOA PISTOU
- CREAM OF VEGETABLE MARROW SOUP
- YOGURT

SECOND COURSE:

- GRILLED FILET OF SALMONED TROUT
- BOILED BEEF WITH GREEN SAUCE
- ESCALOPE CORDON BLEU
- ROASTBEEF

DESSERT

DINNER

BUFFET

FIRST COURSE:

- BAKED CREPES TOLEDO
- NOUILLES WITH DUCK SAUCE
- MACARONI WITH BACON-TOMATO
- NOODLE SOUP
- EXTRACT OF MELON, APPLE AND ORANGE

SECOND COURSE:

- FILLET OF SCORPION-FISCH MEDITERRANEAN STYLE
- SAUSAGES WITH MELTED CHEESE AND POLENTA
- CHICKEN SALAD
- BEEF MINUTE CHIPPED WITH BALSAMIC VINAIGRE

DESSERT

Sample menu Monday 1

LUNCH

BUFFET

FIRST COURSE:

- STUFFED CANNELLONI NIZZARDA
- GREEN AND WHITE NOODLES WITH MUSSELS AND COURGETTES
- MACCARONI WITH TOMATO SAUCE
- POTATO SOUP
- EXTRACT OF PINEAPPLE, CARROTS AND GINGER

SECOND COURSE:

- GRILLED CHICKEN
- PIZZAIOLA STYLE ESCALOPES
- FRIED PRAWNS
- FILET OF PORK WITH BALSAMIC VINEGAR

DESSERT

DINNER

BUFFET

FIRST COURSE:

- RISOTTO WITH LEEK AND COURGETTES
- SPAGHETTI WITH SARDINES
- SPAGHETTI BOLONAISE
- SMALL MACARONI WITH MUSHROOMS AND SPECK
- VEGETABLE SOUP
- YOGURT

SECOND COURSE:

- FRIED CHICKEN
- FISH FILLETS MEDITERRANEAN STYLE
- OMELETT WITH CHEESE
- VEAL STEW PARMENTIER

DESSERT

Sample menu Tuesday 1

LUNCH

BUFFET

FIRST COURSE:

- TASTY PATTIES WITH SALMON AND CHEESE
- BUTTERED RAVIOLI WITH SAGE AND SPINNING
- JUWISH STYLE PASTA (ARTICHOKES AND BACON)
- CREAM OF TOMATO SOUP
- YOGURT

SECOND COURSE:

- GRILLED BASS
- PORK CUTLET WITH ROSEMARY
- BEEF QUENELLE WITH SOFT CHEESE
- COLD MEAT IN TUNA SAUCE

DESSERT

DINNER

BUFFET

FIRST COURSE:

- ROMAN DUMPLINGS
- SPAGHETTI CARBONARA (EGGS a. BACON)
- FARFALLE WITH SPECK AND BLUE-CHEESE
- CREAM OF CAROTTS
- EXTRACT OF MELON, APPLE AND ORANGE

SECOND COURSE:

- FRIED FILET OF HAKE
- GUINEA-FOWL WITH FLAVOURING
- ESCALOPE "SORRENTINA" WITH CHEESE AND FRESH TOMATO
- ASSORTED CHEESE

DESSERT