

ONLINE  
**DINNER MENU**



HOTEL LA PALMA  
STRESA ★ ★ ★ ★



## **HORS D'OEUVRES** \_\_\_\_\_ € 20,00

Small marinated salmon lingot, ginger powder and goat cheese mousse  
(2, 4, 7)

Prawns and squid composition, Roman cabbage in two consistencies  
(2, 4, 8, 14)

Cervere leek flan, crispy Ossola bacon and robiola fondue (3, 5, 7)

Beef carpaccio with morels and red fruits (12, 13)

Lentils and violet cauliflower puree with curry bread on Jerusalem artichoke  
cream (1, 3, 5, 6, 8, 9)

## **FIRST COURSES** \_\_\_\_\_ € 20,00

Carnaroli rice with courgettes pesto and buffalo Camembert quenelle  
(7, 9)

Gragnano spaghetti with scampi carbonara and coffee powder (1, 2)

Egg tagliatelle noodles, ossobuco ragout and crunchy leek (1, 3)

Garganelli with broccoli, Cantabrico anchovies, slightly spicy bread crumb  
(1, 4, 12)

Purple potato gnocchi with Castelmagno cheese in two consistencies  
and culatello powder (1, 3, 7, 13)



## SECOND COURSES \_\_\_\_\_ € 25,00

Herb and vegetable beet tacos, caramelized red cabbage (1, 9, 11)

Lamb loin in pistachio-rosemary crust on celeriac cream (7, 8, 9, 12)

Duck breast cooked at low temperature and red port glazed scallions (7, 8, 9, 12)

Cod white cooked at low temperature on tomato cream, crispy capers and olive powder (1, 4, 8, 9)

Beef cube in black bread crust and vegetable garden composition (1, 7, 8, 10, 12)

Fillet of sea bass with crunchy skin, mirror of escarole and grilled sweet potatoes (4, 12)

*All the second courses are served with potatoes and seasonal vegetables.*

## DESSERTS \_\_\_\_\_ € 10,00

The Classic Bonet (1, 3, 7, 8)

New York Cheese Cake (1, 3, 7)

Chocolate with yellow fruits (1, 3, 7, 8)

Caramel, hazelnuts, gold chocolate (1, 3, 7, 8)

Savarin with eggnog cream (1, 3, 7)

Coconut dacquoise with mango cream (3, 8 - gluten free, lactose free)

*We would like to inform our guests that for any information regarding **Allergens** (numbers indicated in brackets next to each dish) you can consult the appropriate documentation, which will be provided on request by our staff. The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations.*

*We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.*