



## BUFFET DINNER 2

### Cold Selection

#### Salads, 50 g

Romaine, Lollo Rosso, Arugula, Spinach

Condiments: corn, cherry tomatoes, cucumbers, onion, green peas, mixed peppers

Dressings: Vinaigrette, French, lemon, Caesar dressing

#### Mixed Salads, 200 g

Mix-salad with duck breast and berries

Thai salad with beef

Arugula salad with cherry tomatoes, Dorblu cheese and caramelized nuts

#### Meat Station, 30 g

Salami Milano, Parma ham, Spianata Romana Salami, Chorizo

Condiments: Dijon mustard, Pomeri mustard, gherkins, green and black olives, capers

#### Cheese Station, 50 g

Blue Cheese, Emmental, Gouda cheese, Camembert, goat cheese

Condiments: dry fruits, assorted nuts

#### Fish Station, 50 g

Smoked salmon, grilled tuna, marinated mussels, smoked eel

Condiments: lemon, lime, capers, green olives, black olives

#### Hot Station, 400 g

Pork medallions with bacon and asparagus

Mini-lasagna with beef

Baked salmon with steamed vegetables

Shrimps breaded in coconut chips with sweet and sour sauce

Parmigiana di melanzane

Potatoes gratin

#### Hot carving station

Pork leg with assorted sauces and grilled vegetables

Lamb leg with potatoes and Raita sauce

#### Desserts, 150 g

Crispy chocolate mousse

Lemon calibri

Dobosh cake

Prune mousse

Sliced seasonal fresh fruits

**48 EUR**

The price is calculated per person, includes 20% VAT but excluding 5% service charge.