MENU

Easter Sunday Menu 2024

STARTERS

Hot Crossed buns for table 9 With butter and Jam

Spring Vegetable Soup 16 with topped with pesto, Parmesan cheese and Umbrian olive oil

Easter Sunday Salad 26 Little gem, asparagus, chopped eggs, fava beans peas, avocado green goddess.

Imported French White Asparagus 32
Europe's most coveted spring vegetable in a choice of classical preparations:
Cold with vegetable and hard-boiled egg vinaigrette

or Hot gratineed with Parmesan cheese

PASTE

Ravioli alla Primavera 34 with fava beans, asparagus, English peas, and stinging nettles with Ronnybrook butter and Parmesan cheese

MAIN COURSES

Roasted Salmon 38
with a sauce of lemon and rosemary
with fingerling potatoes and sautéed spring vegetables

Roasted 7-hour Tuscan Fresh Ham 36 with a port wine sauce served with fingerling potatoes and sautéed spring vegetables.

Roasted stuffed leg of Lamb 39
With mint and red wine sauce
Peas, onions and prosciutto, mashed potatoes

Dessert perfect to share

Colombo with sabayon 18

Carrot cake Bake Alaska 22

Easter cookie plate 18