

Doria Grand Hotel



Gli Affreschi

"autumn-winter"

Aperitifs:

Rossini and Mimosa cocktail
National aperitifs
Italian sparkling wine
Citrus Fruit Juices
Soft drinks

Cocktail biscuits and dry snacks

Menu:

Smoked goose breast with
pears and pine nuts salad

Risotto at rays saffron with sprouts of hop
and leaves nettle inside on Parmesan cheese

Home made dumplings pasta with pumpkin
on sea food cream

Sea bream escalope baked with fennels and
olives of Taggia on dill fragrance

Loin lamb on pastry of almonds and
potatoes disk of foie gras

Fruit salad of exotic fruits
with ice cream of coco nut

Wedding cake

Coffee

*Grand Bleu Concilio (sparkling)

*Tuscan red (still)

*Mionetto white house wine (still)

*Bonarda, Doria di Montalto (sparkling)

The above-mentioned wines are selected for banqueting. You may have also selected wines from
Our "Grand Carte" with additional costs according to consumption.

Euro 90.00 per person

