



VILLA D'ESTE
LAGO DI COMO

JANUARY 1, 2025

New Year's Brunch

APERITIF AT OUR BAR CANOVA

Drinks: Champagne, Bloody Mary, Bellini, Rossini, fruit cocktail.

Something to eat: oysters, raw fishes and crustaceans.

SALAD BUFFET

Single serving salad: Caesar salad, Nicoise salad, Octopus salad and winter tubers, Lobster salad, Prawns cocktail, Mix salad, Chickpeas hummus and raw vegetables in pinzimonio.

Classic salad buffet: rocket salad, songino salad, mix of lettuces salad, tomatoes, carrots, corns.

EGGS AND CREPES BUFFET

**Omelette, Fried eggs, Scrambled eggs,
Eggs Benedictine with black truffle.**

To combine with: crunchy bacon, sausage, pomme gratin, grilled tomatoes.

Sweet crepes filled with your favorite ingredients:
Nutella, white chocolate, tangrine and ginger jam, black currant.

BREAD BUFFET

Selection of bread, Focaccia bread, Bread sticks



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COLD CUTS BUFFET

From Berkel Slicer: "Sant'Ilario" cured ham,
Speck from Alto Adige, Bresaola from Valtellina.

Fresh Cut: Salami from Varzi, "Felino" salami.

Sides: olives, vegetables caponata, sour vegetables and onions,
dried tomatoes pesto, gnocco fritto, Tuscan bread bruschette.

CHEESE BUFFET

Selection of Mozzarella: Buffalo mozzarella,
Burrata from Andria, Straciatella cheese.

Local and national cheeses: Parmesan, Pecorino,
Robiola cheese from Roccaverano, Taleggio cheese from Valsassina,
Bitto cheese DOP, Fresh sheep ricotta cheese DOP, Gorgonzola cheese.

Sides: fruit and vegetable mustard, selection of jams,
chestnuts honey, cooked grape must.

MAIN DISHES

Saffron and artichokes risotto

Paccheri with butter, lemon and salted mullet roe

Oxtail tortelli with black truffle



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FISH & MEAT

Fish: Salt crust sea bass, Whole turbot with potatoes and olives.

Meat: Beef rib eye steak, Lamb leg with fresh herbs,
Roasted Prague ham.

Seasoning and sides: Mediterranean sauce, Lemon sauce,
Veal and lamb sauce, Cumberland sauce, Bearnaise sauce.

FRUIT BUFFET

Fresh cut: pineapple, papaya, melon, passion fruit.

Fruit sticks: blackberries, raspberries, wild strawberries,
blueberries, raisin, strawberries.

Fruit extract: fresh fruit extract, fresh vegetables extract.

Juices: orange, grapefruit, pomegranate, cranberry.

DESSERTS IN OUR NAPOLEON ROOM

Selection of croissants, brioches and cakes

Gluten free pastries selection and yogurt

Pastries selection and traditional cakes

Chocolate selection

Flambè trolley with crepes suzette

Ice-cream trolley

Chocolate fountain with fresh fruit and marshmallows

Cotton candy



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WINE PAIRINGS

Ruinart - Blanc de Blancs s.a.

Borgo del Tiglio - Collio Bianco 2018

Bruno Giacosa - Nebbiolo d'Alba Vigna Valmaggione 2022

The cost for this menu is € 320 per person, beverage included.

For information and reservations, please contact:

+39 031 348 400 or restaurant.reservation@villadeste.it