



Rosa Grand

MILANO

Christmas Special Events 2017

AGRIFOGLIO COCKTAIL

Glass of sparkling wine, non-alcoholic fruit cocktail, red and white wine selection, still and sparkling water

Zucchini sushi

Octopus and potato salad

Marinated salmon rosette with citrus mayonnaise and crispy 'panzerotto'

bread crouton Veal in tuna sauce with salad and fried capers

Bresaola ham ravioli with 'robiola' cheese and pistachios

Toast with sparkling wine, 'panettone' and 'pandoro'

Euro 35 per person VAT and service included

A minimum reservation of 25 persons is required. A maximum one hour service is guaranteed.

Please send your choice of menu 5 days prior your meeting date

FIOCCO DI NEVE COCKTAIL

Glass of sparkling wine, non-alcoholic fruit cocktail, red and white wine selection, still and sparkling water

Russian salad with prawns

Fried dumpling with honey and walnuts

Cabbage roll with Parmesan cheese sauce

Stuffed and fried Ascolana olives

Savoury mini brioches stuffed with smoked swordfish

Marinated salmon canapés

Risotto milanese style with Grana Padano cheese fondue

Sweet corner: 'panettone' and 'pandoro' with chocolate and vanilla sauce,

mini nougats, tangerines, walnuts, dates

Euro 39 per person VAT and service included

A minimum reservation of 25 persons is required. A maximum one hour service is guaranteed.

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STELLA COMETA COCKTAIL

Glass of sparkling wine, non-alcoholic fruit cocktail, red and white wine selection, still and sparkling water

Cured meat selection with sweet and sour vegetables

Duck breast with marinated vegetables

Chef's tartare

Broccoli cream with clams and crispy bacon

Marinated salmon canapés

Octopus with saffron potatoes

'Mezzi rigatoni' pasta with Parmesan cheese fondue and sausage

Sweet corner: 'panettone' and 'pandoro' with chocolate and vanilla sauce,

mini nougats, tangerines, walnuts, dates

Euro 49 per person. VAT and service included

A minimum reservation of 25 persons is required. A maximum one hour service is guaranteed.

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MILANO

S. CRISTOFORO MENU

Stuffed squid with 'datterini' tomato fondue
'Calamarata' pasta with fish ragout
Seared umbrine with ginger vegetables

Euro 45 per person. VAT, beverages and service included

S. CARLO MENU

Eggplant pie with mushroom stuffing
Risotto with crustacean bisque, squids and fried mussels
Rack of New Zealand lamb with 'grappa' and spinach

Euro 55 per person. VAT, beverages and service included

S. AMBROGIO MENU

Potato pie with truffle sauce and porcini mushrooms
Stuffed ravioli with spinach, raisins, 'carboncino' cheese and walnuts sauce
'La Granda' sirloin cooked at low temperature with potatoes and mixed vegetables
Hazelnut 'semifreddo' with persimmon sauce and cocoa

Euro 65 per person. VAT, beverages and service included

DESSERTS

Citrus bavarois with pistachio sauce
Grilled 'panettone' with vanilla sauce
Three chocolates dessert
Babà with fresh berry sauce and whipped cream
Christmas tiramisù with 'panettone'

Euro 6 each. VAT and service included

*Requires a minimum reservation of 25 covers service time maximum 1 hour
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