

HOTEL KRAFT
EASTER MENÙ

APERITIF

With a glass of Prosecco and chef's welcome

APPETIZER

Savory shortcrust tart with asparagus cream, quail egg, and olive crumble.

FIRST COURSE

Pappardelle with guinea fowl ragù, Vin Santo, almonds and crispy artichokes

MAIN COURSE

Lamb chops with wild herbs, savory potatoes and red onion cream

DESSERT

Colomba zuccotto with cream, raspberries and white chocolate

50 (drinks not included)

