



GRAND VISCONTI PALACE  
MILANO



*Live with us all the beauty, the magic and  
the unique flavors of Christmas*



*Milan, November 2011*

Christmas is coming back and again, this year, **Grand Visconti Palace** invites you to celebrate this important event and to exchange Season wishes with your colleagues and clients in the setting of a refined and great class convivial location.

The Christmas offer is divided into a different number of proposals, from the informal to the most exclusive ones, which keep a conspicuous common trait: the great attention to detail.

For those who opted for an elegant, formal event, the **Salone Visconti** is the ideal choice: Carrara marble and Murano glass featuring an extremely luxurious, bright and sophisticated ambience. The **Winter Garden**, a lovely gazebo covered by a steel frame and Chrystal glass with its ethnic style, fits to soft touch and original solutions. Finally. The exclusive **Restaurant** provides a sober and elegant atmosphere, as well as a spectacular view over the roofs of Milan.

To meet the needs of each guest, each proposal includes **a number of ad hoc menu and a selection of fine wines**. Each dish is designed to successfully marry the other courses, creating a perfect balance to stimulate the best taste.

Let us starting to introduce you the culinary offers created especially for you!

*For any further information: [fb@grandviscontipalace.com](mailto:fb@grandviscontipalace.com)*

HAPPY HOUR  
"JINGLE BELLS"

€ 55,00 per person (VAT and drinks included)



*Italian spumante*

*Light alcoholic cocktail*

*Alcohol free fruit cocktail*

*White wine*

*Still and sparkling water*

**Menù**

*Bacon and winter melon tartlet with pistacho crumble*

*Pastrami kebab with humus sauce and coriander*

*Salmon Tartar with its caviar and yoghurt mousse in mini tumbler*

*Salted brioche with "coppa" from Piacenza and feta cheese*

*Salted Cod with raisin, pine nuts and parsley with white polenta croutons*

*Italian panzerotti*

*Rice arancini*

*Little sandwiches with smoked tuna and endive*

*Pear and taleggio cheese strudel*

*Curry flavoured prawns kebab with pineapple and sweet chili sauce*

*Croutons with parmesan and Felino salami*

**First courses (one choice)**

*Risotto with squid and radicchio*

*Cavatelli pasta with langoustine, broccoli and lemon*

*Strigoli pasta with game ragù*

*Maccheroni pasta with artichoke, olives and pecorino cheese*

*Buffel mozzarella ravioli with smoked ham and fennel cream*

*Winter vegetables lasagna*

*Saffron risotto with leeks and walnut*

*Garganelli pasta with pesto sauce, potatoes and smoked scamorza cheese*

**Dessert**

*Italian panettone with different sauces*

CHRISTMAS BUFFET  
"MAGIC COMET"  
€ 65,00 per person (VAT and drinks included)



**Starters**

*Chick peas salad with cuttlefish, radicchio and garlic croutons*  
*Smoked Praga Ham terrine with celeriac walnut and citron salad*  
*Roast beef with artichoke salad, mint and feta cheese*  
*Ricotta and parmesan pudding with hazelnut and honey*  
*Cold cuts and smoked fishes with salted gastronomic panettone*

**First courses**

*Mushroom Crepes with game ragù and smoked provola cheese*  
*Strozzapreti pasta with cod, olives, artichokes and mint*

**Main courses**

*Traditional filled Turkey with mulled wine sauce,  
crushed herbs potatoes and glazed baby onion*

**Dessert**

*Cinnamon panna cotta with persimmon sauce*  
*Italian panettone with different sauces*

CHRISTMAS DINNER  
"SNOWY FIR TREE"  
3 courses with aperitif

€ 75,00 per person (VAT and drinks included)



***Aperitif***

*Crab salad with horse radish, dill and avocado cream*

*Small puff pastry with smoked Praga ham, cervil and lemon*

*Paprika and poppy seeds chicken kebab*

*Croutons with gorgonzola cheese walnut and honey*

*Puff pastry rolls with salmon mousse and chives*

*Polenta croutons with scappols and lard*

***Menù 1***

*Braised meat ravioli on a pumpkin vellouté, rocket and pecorino cheese shavings*

*Shi drum in citron crust with cardoons timbale and herbs sauce*

*White chocolate mousse with bitter orange and pistachos*

***Menù 2***

*Salted cod ravioli with almond butter and mint artichoke*

*Pearch fillet with pumpkin soufflé and thyme potato*

*Puff pastry parcel with apple, almond on a mulled cream and panettone croutons*

CHRISTMAS DINNER  
"HOLY NIGHT"  
4 courses with aperitif

€ 85,00 per person (VAT and drinks included)



**Aperitif**

*Crab salad with horse radish, dill and avocado cream*

*Small puff pastry with smoked Praga ham, cervil and lemon*

*Paprika and poppy seeds chicken kebab*

*Croutons with gorgonzola cheese walnut and honey*

*Puff pastry rolls with salmon mousse and chives*

*Polenta croutons with scappols and lard*

**Menù 1**

*Turkey ballantine with red cabbage salad and soya sprouts*

*Risotto with pears and gorgonzola cheese*

*Duck breast with orange flavoured sauce, potato and cinnamon roasted celeriac*

*Ice cream filled sponge cake with grand marnier sauce*

**Menù 2**

*Salted cod pudding with ginger, raisin and red cabbage salad*

*Garganelli pasta on a broccoli cream with anis and orange flavoured sword fish*

*Salmon in olive crust, sweet and sour peppers and pine nuts*

*Carrots and cinnamon cake with rhum sauce and bitter chocolate crumble*