HOTEL BELLAVISTA***S

Chestnut

TASTING MENU

Filo pastry cannolo filled with
goat cheese mousse, mint, and chestnuts

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Puff pastry bundle stuffed with Mornay sauce,
shredded duck in Amarone wine, and
roasted chestnuts

*****

Oven baked green egg pasta millefeuille with
diced pumpkin, chanterelle mushrooms, and
chestnuts, served on a velvet potato cream
flavored with black truffle from Monte Baldo

*****

Vegetable and chestnut soup
served in a seven-grain bread loaf

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Sous-vide veal striploin stuffed with
savoy cabbage and chestnuts, served with
a jus reduction, crispy potato millefeuille and
glazed carrots

*****

Dark chocolate sphere with
mountain pine ice cream, served with a
savory herb and chestnut brittle

€ 58.00 PER PERSON

www.bellavistahotel.eu