

EASTER MENU

THE HORN RESTAURANT

APPERTIZERS

ROMAN-STYLE ARTICHOKE
NETTLE AND POTATO AND ITALIAN OMELET
CURED MEATS AND CHEESES SERVED
WITH EASTER CRESCIA

FIRST COURSES

VALDOSTANA-STYLE LASAGNETTA
TAGLIATELLA STRAW AND HAY,
ALPINE BUTTER AND ARTICHOKES

MAIN COURSES TO CHOOSE

LAMB, CARROTS, SHALLOTS
AND NEW POTATOES
DENTEX FISH, WITH PEAS, BROAD
BEANS AND CANDIED LEMON
ASPARAGUS MOUSSE, MARINATED
SHALLOTS AND ALMONDS

DESSERT

TYPICAL EASTER SWEETS

€50 PER PERSON

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLLERECES,PLEASE ASK THE DINNING
ROOM STAFF FOR INFORMATION,WHO WILL BE ABLE TO BEST ADVISE YOU.