

ONLINE
DINNER MENU



HOTEL LA PALMA
STRESA ★ ★ ★ ★



HORS D'OEUVRES _____ € 20,00

Pumpkin pie on Gorgonzola sauce with toasted hazelnuts (3, 7, 8)

Scallops wrapped with lard on white squid, with red turnip mashed potatoes (2, 4, 7, 14)

Smoked goose breast, slice of radicchio with Pinot Noir wine and Castelmagno cheese shavings (3, 5, 6, 7, 8, 13)

Lake fish trio: perch pate on polenta crust, marinated alpine char and sweet-sour trout slices (1, 2, 4, 5, 7, 8, 12)

Veal tartar, porcini mushrooms slivers and sweet curry mayonnaise (1, 3, 4, 7)

FIRST COURSES _____ € 20,00

Spaghettoni with cuttlefish in black sauce, on a peas and sprouts crème (1, 2, 3, 4, 8, 14)

Carnaroli rice with porcini mushrooms and thyme, whipped with alpe grasso cheese (7, 9, 12)

Little dumpling with chestnuts, pumpkin in two consistencies and Bra sausage (1, 3, 5, 7, 8)

Our 'salted cappuccino': seasoned Crodo toma cheese fondue flavored with cinnamon and smoked ham croissant (1, 3, 7, 8, 13)

Lentil fettuccine with vegan ragout and crispy carrot (1, 5, 6, 8, 9, 10, 11, 13)



SECOND COURSES _____ € 25,00

Mutton loin, crispy herb waffle and red Porto wine pear (1, 3, 5, 7, 9)

Slice of snapper with basil cream, tomatoes in two consistencies and olives (4, 9)

Cliced veal steak cooked in pink, truffled porcini mushrooms and its ristretto (1, 7, 9)

Small tarte tatin with caramelized red onion and vegetables, toasted pine nuts and potato cream sauce (1, 5, 6, 8, 9)

Braised beef cube in Barolo wine, celeriac cream and crispy corn waffle (1, 7, 9, 12)

Gilthead seabream fillet, cream of Roman cabbage and crispy chips (4, 7, 12, 13)

DESSERTS _____ € 10,00

Saffron mousse with berries (3, 4, 7)

Dark chocolate and chilli pepper lingotto (3, 4, 7, 8)

Creamy pumpkin and amaretto crumble mousse (4, 7, 8)

Mango parfait (3, 4, 7)

Purple carrot and walnut cake on blueberry coulis (3, 7, 8)

Small Mont Blanc cake (1, 3, 6, 8)

*We would like to inform our guests that for any information regarding **Allergens** (numbers indicated in brackets next to each dish) you can consult the appropriate documentation, which will be provided on request by our staff. The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations.*

We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.