



Caster Menu

Sunday, March 31st 2024 18.97 Bistrot from 12:30 PM

STARTER

Shrimps with eggs, artichokes and hollandaise sauce 1/2/3/7

FIRST COURSE

Potato and spinach gnocchi with asparagus and taleggio fondue $^{1/3/7}$

MAIN DISH

Baked goat with caramelized apples, juniper and gratinated potatoes pie demi-glace 3/7/9/10

DESSERT

Colomba with cream gelato and orange peels 1/3/7

Chocolate Easter egg 5/6/7/8





BEACH & SPA RESORT



Caster Menu

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Cooked ham San Giminiano and fiordilatte cheese 1/7

Farfalline pasta with ragù meat 1

chicken and chips 1/3/7

Colomba with cream gelato and orange peels 1/3/7/8

Chocolate Easter egg 5/6/7/8

Allergens

- 1. Cereals containing gluten
- 2. Crustaceans and products thereof
- 3. Eggs and products thereof
- 4. Fish and products thereof
- 5. Peanuts and products thereof
- 6. Soybeans and products thereof
- 7. Milk and products thereof (including lactose)
- 8. Nuts namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, and products thereof
- 9. Celery and products thereof
- 10. Mustard and products thereof
- 11. Sesame seeds and products thereof
- 12. Sulphur dioxide and sulphites
- 13. Lupin and products thereof
- 14. Molluscs and products thereof

In case of allergies and/or food intolerances, we invite you to ask at our staff, who will provide you with adequate information about our food and drinks.