



GROUP MENU

Menu - € 60 p.p

STARTER – choice of:

- **CARPACCIO OF FILET D'ANVERS** – truffle vinaigrette, rocket, Parmesan
- **TARTARE OF NORWEGIAN SALMON** – wasabi mayonnaise
- **BURRATA** – wild boar mortadella, mustard greens
- **VELOUTÉ OF CELERIAC** – truffle foam 

MAIN COURSE – choice of:

- **NORWEGIAN SALMON** – roasted chestnuts, mandarin and celeriac
- **WILD GAME STEW** – almond croquettes
- **QUESADILLA** – Belgian endive, truffle, aged Comté 'Fort St. Antoine'
- **RISOTTO WITH PUMPKIN** – Parmesan

DESSERT – choice of:

- **PANNA COTTA** – pistachio and amarena cherries
- **TIRAMISU**

Accompanying Drinks Formulas



GROUP MENU

1. Pazzo Grand Experience – € 60 p.p.

- Aperitif moment in the wine bar: 1 glass of Champagne or homemade spritz
- Deluxe wine pairing: 3 glasses of premium cellar selection (served in Riedel glassware) paired with each course
- Unlimited still and sparkling water
- Coffee or tea after dessert
- After-dinner in the wine bar: 1 digestif of your choice (whisky, cognac, house liqueur, or premium amaro)

2. Pazzo Prestige – € 48 p.p.

- Aperitif moment in the wine bar: 1 glass of Champagne or homemade spritz
- Wine pairing: 2 glasses of cellar selection (served in Riedel glassware) paired with each course
- Unlimited still and sparkling water
- Coffee or tea after dessert
- 1 digestif of your choice (e.g. Limoncello, Amaro, or house liqueur)

3. Pazzo Classic – € 36 p.p.

- Aperitif: 1 glass of Prosecco or alcohol-free alternative
- 2 glasses of cellar selection wines (white/red, paired with the menu)
- Unlimited still and sparkling water
- Coffee or tea after dessert

Notes:

- The chosen drinks formula applies to the entire group.
- Drinks outside the chosen formula will be charged separately at à la carte prices.
- Please confirm the number of guests, menu choice, and any intolerances at least 4 days in advance.
- This number will be used as the basis for the final invoice.