








GROUP MENU

STARTERS – EN ENTRÉE

- **BURRATA** – asparagus salad, bonito sesame 
- **BURRATA** – salade d'asperges, sésame de bonite 
- **NORWEGIAN SALMON TARTARE** – wasabi mayonnaise, sesame
- **TARTARE DE SAUMON NORVÉGIEN** – mayonnaise au wasabi, sésame
- **FILET d'ANVERS CARPACCIO** – truffe vinaigrette, rocket, Parmesan
- **CARPACCIO DE FILET d'ANVERS** – vinaigrette à la truffe, roquette, Parmesan
- **ROAST PORCHETTA, VITELLO TONATO STYLE**
- **VITELLO TONNATO DE PORCHETTA RÔTIE**
- **ASPARAGUS VELOUTÉ** – vadouvan 
- **VELOUTÉ D'ASPERGES** – vadouvan 

MAIN COURSES – EN PLAT PRINCIPAL

- **DORADE ROYAL** – risotto with nduja
- **DORADE ROYALE** – risotto à la nduja
- **PLUMA IBERICO** – fresh tabouleh, chimichurri
- **PLUMA DE PORC IBÉRIQUE** – taboulé frais, chimichurri
- **ASPARAGUS RISOTTO** - sea aster 
- **RISOTTO D'ASPERGES** - salicorne de mer

DESSERT – choice of:

- **ELIXIR D'ANVERS PANNA COTTA** – white chocolate sorbet, raspberry coulis
- **PANNA COTTA À L'ELIXIR D'ANVERS** – sorbet au chocolat blanc, coulis de framboise
- **TIRAMISU**

3 courses : €75 per person

To ensure smooth preparation, we kindly ask you to inform us of the **individual menu choices** at least **4 days in advance**.



Accompanying Drinks Formulas

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 – € 40 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.