



RELAIS LE JARDIN
RESTAURANT
FIRENZE

Business
LUNCH

Asparagus flan with 30-month aged Parmigiano Reggiano cheese fondue

or

Low-temperature cooked veal carpaccio, agretti salad with lemon and marinated radishes

Cacio cheese, pepper and lime homemade Pici

or

Leek vellouté with seared prawns and its bisque

Green pepper scented supreme guinea fowl with pea puree and sautéed chicory

or

Grilled basil tofu with fava bean quenelle and beet coulis

Tiramisù

or

Sliced fresh fruits

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Water and coffee

2 courses 34

3 courses 40

Available from Monday to Friday from 12.30pm to 2.30pm

Executive Chef: Claudio Lopopolo

For information and reservations:

Hotel Regency | Piazza M. D'Azeglio, 3 | 50121 Firenze | relaislejardin@regency-hotel.com | Tel +39 055 245247

If you'd like to consult the list of allergens, please ask our staff. In case of lack of fresh food, we reserve the right to use blast chilled or frozen products.

All prices are mentioned in euro, VAT included.