

# *Pasqua* BUFFET

SUNDAY MARCH 31

12.30 PM - 2.30 PM

Welcome Cocktail

Seafood crudité:

Mazara del Vallo red prawns, Ireland shrimps, tuna carpaccio  
and Gillardeau oysters

Octopus, potatoes and fennel salad

Homemade smoked salmon with sour yogurt

Tuscan cheese selection:

aged pecorino cheese, truffle pecorino cheese, beer fermented pecorino  
cheese, pecorino cheese with black pepper

Cold cuts selection:

(knife cut) San Daniele ham, Colonnata lard, Tuscan "finocchiona",  
wild boar salami, deer salami and capocollo of Martina Franca

"Pasqualina" savory pie

Stuffed eggs



RELAIS LE JARDIN  
RESTAURANT  
FIRENZE

## CANAPÈ WITH

Radicchio mousse and Taggiasca  
olive powder

Beef tartare with lime scented mayo

Tuna sauce and capers in flower

## ETHNIC CORNER

Pita bread with baba ganoush (Israel)

Sushi (Japan)

Spicy cous-cous with  
seasonable vegetables (Morocco)

Spring rolls (China)

Lentil Dahl (India)

### From the kitchen

Spring onion, broad beans and chicory vellouté

Homemade tortelli pasta stuffed with potatoes and dried tomatoes  
with buffalo mozzarella cream and artichoke chips

Easter lamb with its gravy and baked potatoes

Dijon mustard scented guinea fowl served with peas cream and braised endive

Homemade dessert buffet

Acqua minerale e caffè

**Adults: 95**

**Children 4 - 10 years: 55**

**Wine pairing is not included.**

**A deposit of 50% is required upon confirmation**

For information and reservations:

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

All prices are mentioned in euro, VAT included.

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.