



BRUNELLESCHI
HOTEL
THE HEART OF FLORENCE

PRIVATE BUSINESS AND FORMAL DINING

Served in the Stemma or in the Liberty Restaurant

4-Course Menu - €uro 64.00 per person, including beverages

TORNABUONI MENU

Grilled prawns
Ricotta cream and liquid Panzanella

Paccheri pasta with Angler fish
Artichokes and marjoram

Sea Bream fillet
Eggplant cream with "Livornese" soup

Cantucci Bavarian cream, Vin Santo wine sauce

ACCIAIUOLI MENU

Beef tartare
Pecorino cheese fondue, egg yolk and mesclun salad

Black cabbage creamed Risotto
Braised beef with Chianti red wine

Glazed Lamb Leg
Broccoli cream, buttered carrots and herbs reduction

Classic Mille-feuille, Vanilla sauce

STROZZI MENU

Cuttlefish salad marinated in citrus
Raw Carrots

Pecorino cheese Ravioli
Zucchini cream and lemon peels

Fish fillet
Mashed Potatoes and "Saracena" mussels sauce

Coffee mousse, Kahlúa sauce

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5-Course Menu - €uro 79.00 per person, including beverages

PITTI MENU

Veal with Tuna sauce and Orange jelly

Beef carpaccio, Caprino cheese and Truffle egg yolk

Paccheri pasta with Cinta senese sauce and Pienza Pecorino cheese flakes

Suckling Pig, turnip greens, Indivia salad and thyme sauce

Hazelnut Bar with Vanilla sauce

5-Course Menu - €uro 89.00 per person, including beverages

MEDICI MENU

Liquid Panzanella with Burrata cheese

Marinated Salmon, Greek yogurt and zucchini with raspberry Vinegar

Cheese and pepper Risotto, Cuttlefish and lime

Catch of the day with Vanilla flavoured fennel cream, black Cabbage and potatoes pie

Lemon Bavarois with Amaretto biscuit

Beverage:

*Prosecco di Valdobbiadene D.O.C.
White and red D.O.C. paired wines
will be selected from our winery
Choice of still and sparkling water
Coffee*