GRAND HOTEL MINERVA

Firenze

Valentine's Menu

ANTIPASTO/STARTER

Molluschi e crostacei tiepidi, patate viola e gel al pompelmo
Warm shellfish and crustaceans, purple potatoes and grapefruit gel

PRIMO/FIRST COURSE

Cannellone al granchio, broccolo romano e bisque di crostacei
Crab cannelloni with Romanesco broccoli and shellfish bisque

SECONDO/MAIN COURSE

Ricciola BBQ, salsa alla 'nduja e cime di rapa
BBQ amberjack with 'nduja sauce and turnip greens

DESSERT

Crème brûlée alla vaniglia e sorbetto agrumi
Vanilla crème brûlée with citrus sorbet

€ 100 a persona – acqua e caffè inclusi

€ 100 per person – water and coffee included