

HOTEL VILLA PARADISO

MEINA

Lago Maggiore

Tel. +39 0322 660488 - Cell. +39 49 1490866

www.hotelvillaparadiso.com

info@hotelvillaparadiso.com



Menù



Meina (Lago Maggiore) - Hotel Paradiso



CUSTOMER INFORMATION

INHERENT THE PRESENCE OF INGREDIENTS IN FOODS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

DEAR CUSTOMERS AND THEIR FAMILIES ARE NOTIFIED THAT IN THE FOOD AND BEVERAGE PREPARED IN THIS EXERCISE, INGREDIENTS MAY CONTAIN OR ASSISTANT CONSIDERED ALLERGENS

- 1 Cereals containing gluten and derivatives (wheat, rye, barley, oats, spelled, kamut)
- 2 Crustaceans and shellfish-based products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk products
- 8 Nuts and their products (almonds, hazelnuts, walnuts, acagiù nuts, pecan, Brazil, pistachios, macadamia nuts)
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and sesame-based products
- 12 Sulphites in concentrations higher than 10 mg/kg
- 13 Lupins and lupine-based products
- 14 Molluscs and shellfish-based products

One of our agents in charge is at your disposal to provide any additional support and information, even through the exhibition of appropriate documentation. Such as special operating instructions, recipe books, original labels of raw materials.

● The following product may be frozen



Salads

Salad, watermelon, goat cheese and watercress ⁷
€ 16,00

Fennel salad, orange and olives ⁸
€ 16,00

Rocket salad, salmon and Greek yoghurt ^{4,7} ●
€ 16,00

Insalata di gamberi
Salad, shrimp, corn, chervil and nuts ^{2,8} ●
€ 17,00

Insalata Nizzarda
Salad, green beans, tomatoes, tuna, eggs and olives ^{3,4} ●
€ 16,00

Insalata Caprese
Tomatoes and mozzarella ⁷
€ 16,00

Parma ham and melon
€ 14,00

Cover: € 3,00 per person



Hors d'oeuvre

The cut board of cured meats
and Alpine cheeses with fig mustard ^{10, 7}
€ 18,00

Smoked salmon trout speck with avocado mousse ^{12, 2, 1, 9, 7, 4} ●
€ 21,00

Lukewarm pike-perch carpaccio
with diced cherry tomatoes and rocket salad ⁴ ●
€ 18,00

The Fassona tartare with 'burratina' cheese
with chicory asparagus ⁷
€ 18,00

'Tomino' goat cheese with green pistachios
and sweet and sour red onion ^{12, 8, 7, 3, 1}
€ 18,00



Pasta and Rice

'Carnaroli' risotto with leeks,
hazelnuts and grilled 'Toma' cheese ^{12, 8, 7}
€ 17,00

The large black Lake Pike ravioli ^{4, 3, 1} ●
€ 18,00

Nettles potato gnocchi
with saffron cream and zucchini julienne ^{7, 3, 1} ●
€ 17,00

'Paccheri' short pasta with goose breast ragoût
and breadcrumbs aromatized with thyme ^{12, 1} ●
€ 18,00

'Chitarrino' spaghetti pasta with Lake fish carbonara
and smoked allis shad ^{7, 4, 3, 1} ●
€ 18,00



Fish and Meat

Lake golden perch fillet with butter and sage ^{7, 4, 3, 1} ●
€ 24,00

Three 'Grilled' char fillets with poppy,
sesame seeds and pink pepper ^{11, 4} ●
€ 23,00

Sturgeon slice vacuum cooked with green soy cream ^{12, 2, 1, 9, 6, 4}
€ 23,00

Larded beef filet with Castelmagno fondue
and truffle pearls ^{12, 1}
€ 28,00

The rack of lamb in an aromatic crust and mustard
with potato rösti ^{10, 9, 8} ●
€ 28,00

Guinea fowl breast in confit with orange puree ^{12, 9, 7}
€ 25,00



Side orders

Mixed salad € 6,00
French fries ● € 6,00
Grilled vegetables € 6,00

Sweets

The 'Surprise' tiramisu ^{12, 6, 7, 3, 1}
€ 8,00

Mango parfait with pineapple fan and cinnamon ^{7, 3, 1} ●
€ 8,00

Double chocolate mousse with salted caramel ^{7, 6, 1}
€ 8,00

Catalan cream ^{7, 3}
€ 8,00

Homemade ice-cream sundae ^{8, 7, 3} ●
€ 8,00
