

PALAZZO  
BELVEDERE  
HOTEL SPA & CITY RETREAT

# Menu

Tasty, high-quality, natural,  
contemporary and classic Mediterranean  
cuisine will frame your days.

## Holiday Menus

At Palazzo BelVedere an immersion of pleasure, relaxation and change  
of values, a pleasant change through a journey of discovery, wonder, simplicity  
and punctual attention for a new, pleasant, independent lifestyle  
and awareness of natural and sustainable health.

BREAKFAST MOOD "LA DISPENSA"  
MORE|NO RESTAURANT & NO|MORE BISTROT  
PRIVATE PARTY HALLS: LUX | MOU | LUCISE | ORANGE

3 LONG STAY APARTMENTS | 7 SUITES | 12 JUNIOR SUITES | 9 STUDIO SUITES  
20 COMFORT ROOMS | 9 SMART ROOMS





## DECEMBER 2022

### TEA AT FIVE | AFTERNOON TEA AND APERITIFS 17:00/21:00

A SPECIAL MOMENT AT THE MOU|BAR OF PALAZZO BELVEDERE, EVERY DAY FROM 5.00 PM THE AFTERNOON TEA RITUAL, WITH A SPECTACULAR SELECTION OF PASTRIES, AND SANDWICHES, ACCOMPANIED BY EXCLUSIVE "ACTIVE PRINCIPLE" BLENDS, CONCLUDE WITH A GLASS OF PERRIER-JOUËT CHAMPAGNE.

RESERVED TEA TABLES | €30.00 TEA & CHAMPAGNE | €40.00

ERIDION HAKA BAR MANAGER AT THE MOU BAR AND ANTONIO EUSEBI, MASTER MIXOLOGIST, EVERY EVENING THEY WILL PREPARE EXCLUSIVE COCKTAILS TO ACCOMPANY A SELECTION OF OYSTERS, CAVIAR AND ARTISAN SAVORY BISCUITS.

- AMERICAN BV XMAS EDITION
- TOMMY'S CHILI MARGARITA
- DECEMBER BOURBON SOUR

SOCIAL APERITIF | € 30.00  
RESERVED TABLES | € 50.00

### December 24, 2022

#### EVE'S COCKTAIL | SALON MOU 8pm/11pm

ROSE' BUONAMICO ESTATE | MAGNUM

OYSTERS | BLACK BREAD | BUTTER | "TUSCAN" FISH & CHIPS  
STEAMED BUN | SCAMPI COCKTAIL "FRITTINO" | EVO OIL BV CAVOZZOLI |  
PUMPKIN SAUCE | SQUIDS | CHESTNUTS

COCKTAILS | RESERVED TABLE € 50.00  
COCKTAIL € 30.00

### December 24, 2022

#### EVE'S DINNER | SALON LUX "FISH & CHAMPAGNE" 21:00

ROSE' BUONAMICO ESTATE | EVE'S MAGNUM COCKTAIL

RED SHRIMP | MALDON SALT

CANNELLONI | CRAB | LIME SAUCE | GALLINELLA CLAMS | AC UA PAZZA |  
EVO OIL BVCAVOZZOLI  
CHEESECAKE | COCONUT | MANGO  
CHAMPAGNE SELECTION BV | NO LIMITS

TASTING MENU | RESERVED TABLES €120.00





**December 25, 2022**

**CHRISTMAS LUNCH | LUX SALON 12:30**

TUSCAN CROUTONS | ASSORTED BREAD  
FRIED POLENTA | GORGONZOLA  
LENZI COLDCUTS | CHEESES | MUSTARDS | BEACH HONEY | PAN BRIOCHE  
PATE' | CRUST  
FRITTINO | WINTER

TORTELLI | CAPON | BROTH  
MALTAAGLIATI FRESH PASTA | WHITE MEAT SOUCE | RASPBERRY

BOILED BV:  
CAPON | OTHER | CHESTNUTS | CURRANT | POTATOES | VEGGIES

PANETONE | CREAM | CHOCOLATE

TRADITIONAL MENU (APERITIF INCLUDED) RESERVED TABLES €80.00 |  
DRINKS NOT INCLUDED

**31 December 2022 - 01 January 2023**

**CHEERS! | NEW YEAR'S GRAN GALA 8.30 pm**

PRAWNS CROQUETTES  
ARTICHOKES | BVCAVOZZOLI EVO OIL | MAYONNAISE  
STEAMED CULATELLO AND DRIED FIGS MICROSANDWICHES

CHAMPAGNE PERRIER-JOUËT

SAN MINIATO TRUFFLES' RAVIOLI WITH ALPINE BUTTER  
RISOTTO AC UERELLO RISERVA 7 YEARS WITH LOBSTER

DUCK | FLATBREAD | ORANGE  
GRATIN DAUPHINOIS  
CINTA FILLET WITH PUMPKIN CAKE AND GUTTUS WALNUTS

DESSERT | MANDARINES | SWAN PASTRIES

"ASSOLUTO" CHOCOLATE CAKE

COTECHINO LARGE PORK SAUSAGE | LENTILS | GRAPES

MENU (APERITIF INCLUDED)  
RESERVED TABLES | MUSIC | €200.00 | DRINKS NOT INCLUDED





**01 January 2023 BRUNCH | BUFFETS 10am/3pm**  
**COFFE SHOP: ESPRESSO SELECTION SIMONE GIROLAMI**

LA VIA DEL TÈ SELECTION | MILK | MINERAL WATER | NATURAL FRUIT JUICES  
PROSECCO RUGGERI  
VEGETABLE BROTH | CHICKEN BROTH  
SPECIAL CEREALS | BIOBONO SELECTION  
SPECIAL BREADS | PANCAKES | MUFFINS  
MOUNTAIN BUTTER ON MARBLE TRAY  
NATURALLY RISING CROISSANTS  
BIOBONO MARMALADES | FROM FARM TO TABLE | ARTISANAL BV  
BEACH HONEY  
FIRST DAY OF THE YEAR CAKE  
VEGETABLES AND FRUIT COUNTER | CENTRIFUGES AND EXTRACTS |  
SEASONAL SOUP COLDCUTS COUNTER | BIOBONO SALAD | HERBS | TUBER POTATOES  
LENZI COLDCUTS COUNTER | PROSCIUTTO  
COLDCUTS CULATELLO FROM ZIBELLO  
CHEESE COUNTER | BIOBONE SELECTION  
CHINESE/STEAM CUISINE ISLAND  
RISOTTO SCAMPI, THYME AND PACHINO  
EGG ISLAND | PARIS EGGS | OMELETTE WITH TRUFFLES  
| THE BV TOASTS OF THE BEGINNING OF THE YEAR  
NOODLES IN BROTH WITH FRESH PARSLEY  
SCOTTISH SALMON | SOUR CREAM | BLINIS  
CANTABRIAN ANCHOVIES | BUTTER | TOASTED TUSCAN BREAD  
CROQUE MADAME BV  
CROQUE MONSIEUR BV  
MILLEFOGLIE CHANTILLY CREAM PANNA COTTA | RASPBERRIES

RESERVED TABLE MENU | HOLISTIC MUSIC | €80.00



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[www.palazzobelvedere.com](http://www.palazzobelvedere.com)

Viale Fedele Fedeli, 10 - 51016 Montecatini Terme (PT) // Tel. +39 0572 70251

[info@palazzobelvedere.com](mailto:info@palazzobelvedere.com)