

# WONDER RESTAURANT: BLUE TORNADO



## TASTY TREATS:

°Selection of fresh bread delicacies

°Selection of focaccia

## CHARCUTERIE CORNER:

Selection of Italian cured meat

Cheeseboard of Italian products

## FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

°Chips

## HORS D'OEUVRES:

Greek-style spelt salad

Roast beef, mustard citronette and rocket

Sweet and sour 'capricciosa' salad with Edam

Spicy mussel soup

Vegetable omelette

## STARTERS:

Pennette pasta with tomato and basil

°Vegetable soup made with fresh seasonal vegetables

°Tyrolean spinach gnocchi with aromatic butter and saffron sauce

°Our Bolognese lasagne with egg pasta

°Creamy pumpkin risotto with gorgonzola and balsamic vinegar reduction

'Caserecce alla Carlofortina' (pasta with tomatoes, tuna and pesto)

## MAIN COURSES:

°Crusted salmon fillet, broccoli cream and black olive crumble

°Beef meatballs in a tomato sauce

°Livorno-style stone bass

Sweet and sour pork with peppers and leeks

## CHEF TRANCHEUR:

°The classic 3-meat gyros with yoghurt sauce

## SIDE DISHES:

°Butter-glazed baby carrots

°Spinach with extra-virgin olive oil

Sweet paprika roast potatoes

## DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

'Granite' (water ices) for our younger guests

Strawberry sorbet

Lemon sorbet

## FOOD ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.



Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.

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°Frozen and blast-chilled products at source

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# WONDER RESTAURANT: SPACE VERTIGO



## TASTY TREATS:

°Selection of fresh bread delicacies

°Selection of focaccia

## CHARCUTERIE CORNER:

Selection of Italian cured meat

Cheeseboard of italian products

## FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

°Chips

## HORS D'OEUVRES:

Cold rice with vegetables, semi-dried cherry tomatoes and avocado



Rustic porchetta served with our yoghurt sauce

°Russian salad with gherkins and stuffed eggs

°Shrimp cocktail finger food

The classic Quiche Lorraine

## STARTERS:

°Fusilli with beef ragu

Carrot, potato and thyme soup with crispy bread croutons

°Sea bass giant ravioli with a hint of citrus, creamed with salted butter

°Sorrento-style baked potato gnocchi

°Four-cheese risotto with porcini mushrooms and speck

°Creamy 'Paccheri alla Norma' (with a fried aubergine and tomato source)

## MAIN COURSES:

°Squid, pea and potato soup

°Grilled and glazed chicken with BBQ sauce

°Seabass fillet with capers, olives, cherry tomatoes and oregano

°Beefburger with tomato and cheese

## CHEF TRANCHEUR:

°Baked fish

## SIDE DISHES:

Marinated tomato au gratin

°Plain green beans

Potato purée

## DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

'Granite' (water ices) for our younger guests

Strawberry sorbet

Lemon sorbet

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# WONDER RESTAURANT: MENU RAPTOR



## TASTY TREATS:

### Bread basket

°Selection of fresh bread delicacies 

°Selection of focaccia 

## CHARCUTERIE CORNER:

Selection of Italian cured meat 

Cheeseboard of Italian products 

## FRIED FOOD CORNER:

°Potato croquettes 



°Fish fingers  

°Chips

## HORS D'OEUVRES:

Black rice with grilled chicken, sweet and sour peppers and crispy vegetables  

Salted beef, smoked ricotta and corn salad 



°Potato compote, mushrooms, asparagus with balsamic vinegar mayo  

°Seafood salad with fresh veg    

Vol-au-Vent fancy      

## STARTERS:

Farfalle pasta with tomato and basil   

Potage Parmentier (leek and potato soup)  

°Potato gnocchi with courgette pesto and rocket, delicately infused with lemon and almonds    

°Vegetarian lasagna    

°Seafood risotto with shellfish    

Amatriciana-style rigatoni   

## MAIN COURSES:

°Fried seafood platter with crispy vegetables    

°Turkey stew with potatoes   

°Catalan-style rainbow trout fillets 

°Mixed grill    

## CHEF TRANCHEUR:

°Classic oven-baked roast   

## SIDE DISHES:






°Steamed broccoli 

°Sweet and sour Julienne carrots  

Roast potatoes

## DESSERTS:

### Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef     

Fresh seasonal fruit 

Slush drinks for our young guests 

Strawberry sorbet 

Lemon sorbet 

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# WONDER RESTAURANT: BEVERAGES



## DRAUGHT BEER

Beck's - cl. 40(5% vol)	€ 6.50
Lefte Rouge - cl. 50 (6,6% vol.)	€ 7.50
Franziskaner Hell - cl. 50 (5% vol.)	€ 7.50

## BOTTLED BEERS

Beck's - cl. 33 (5% vol.)	€ 6.00
Hoegaarden - cl. 33 (4,8% vol.)	€ 6.00
Corona - cl. 33 (4,5% vol.)	€ 6.00
Corona "0,0" - cl. 33 (0,0% vol.)	€ 6.50
Super Tenent's - cl. 33 (9% vol.)	€ 7.50
Lefte Blonde - cl. 33 (6,6% vol.)	€ 6.50
Lowenbrau - cl. 33 (6,1% vol.)	€ 6.50
Gluten-free beer - cl. 33 (4,7% vol.)	€ 6.50



## ITALIAN SPARKLING WINE

Prosecco D.O.C. "Perlage"	Veneto	€ 6.00	€ 26.00
Prosecco Millesimato D.O.C. "Valdo"	Treviso/Veneto	€ 7.50	€ 35.00
Prosecco Millesimato D.O.C. 2021 Brut "Revi"	Trentino alto Adige	€ 9.00	€ 40.00
Cuvée Prestige "Ca' del Bosco"	Franciacorta/ Lombardia	€ 10.00	€ 65.00

## FRENCH SPARKLING WINE

Brut Authentique Pierre Gobillard	Champagne/France	€ 15.00	€ 75.00
Brut 'La Cuvée' Laurent-Perrier	Champagne/France	€ 95.00	

## ITALIAN WHITE WINES

Custoza D.O.C. Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay D.O.C. Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana D.O.C. Le Quaiare Cantine Bertani	Veneto	€ 6.50	€ 26.00
Soave Vintage D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 33.00
Ribolla Gialla D.O.C. Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marquis Antinori	Bolgheri/Tuscany		€ 45.00

## ROSÉ WINES

Bardolino Chiaretto Bio D.O.C. Cantina Monteci	Veneto Winery	€ 6.50	€ 26.00
Trento D.O.C. Millesimato 2021 Rose "Revi"	Trentino alto Adige		€ 40.00

## ITALIAN RED WINES

Merlot Corvina I.G.T. Corte Giara Allegrini	Veneto	€ 7.00	€ 24.00
Valpolicella Classico D.O.C. Bio Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella Ripasso D.O.C. Cantine Bertani	Veneto	€ 8.50	€ 35.00
Valpolicella Ripasso 'Malavoglia' 2021 D.O.C. Bio Cà La Bionda	Veneto		€ 45.00
Amarone della Valpolicella Classico D.O.C.G. 2018 Bio	Veneto		€ 72.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 14.00	€ 80.00

## SWEET WINES (RECIOTO AND PASSITI)

Recioto della Valpolicella D.O.C.G. cl.375 Cantine Bertani	Veneto	€ 14.00	€ 45.00
I Capitelli I.G.T. 2022 cl.375 Anselmi	Soave/Veneto		€ 55.00

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