



VILLA D'ESTE
LAGO DI COMO

BASTILLE DAY

gala dinner

14th July 2026

LE BASSIN AUX NYMPHÉAS

Brittany blue lobster, warm zucchini flower vichyssoise,
Osietra caviar, oyster ice cream

SOUS – BOIS À GIVERNY

Turbot, squid ragù, porcini mushrooms,
beurre blanc with Herbes de Provence

CRÉPUSCULE SUR LA SEINE

Duck, foie gras,
sour cherries in Armagnac

LA VERGER EN ÉTÉ

Savory goat Camembert tartlet,
aged figs vinegar

LUMIÈRE D'ÉTÉ À GIVERNY

Champagne and cherry soufflé,
vineyard peach sorbet

650 Euro per person
wines included

For information and reservations:
restaurant.reservation@villadeste.it
+39 031 348 400

WE KINDLY INVITE YOU TO INFORM US OF ANY DIETARY REQUIREMENTS AT THE TIME OF BOOKING,
SO THAT WE MAY BEST TAILOR YOUR CLININARY EXPERIENCE.
FOR DETAILED INFORMATION REGARDING INGREDIENTS
AND ALLERGENS, DEDICATED DOCUMENTATION IS AVAILABLE UPON REQUEST.



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The gastronomic experience is designed for the whole family: alongside the main menu, we also propose a dedicated children's menu, created to combine simplicity and quality, with dishes that satisfy their tastes while preserving the excellence of our ingredients.

Here is our proposal to delight little guests.

MENU

Potato gnocchi with tomato and basil

Cutlet with French fries

Profiteroles

80 Euro per person
beverages not included

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