

Belfiore ^{★★★★★} SUPERIOR Park Hotel

RESTAURANT PARTNERS

RESTAURANT SELECTION
WITH MENUS AND DISCOUNTS
DEDICATED JUST TO OUR GUESTS



HOTEL EDEN

50 MT

HALF BOARD

WITH SALAD BUFFET
AND 4 COURSES:

- STARTER
- FIRST COURSE ON CHOICE
- SECOND COURSE ON CHOICE
- DESSERT ON CHOICE

€ 19,00 PER PERSON
€ 16,00 (MIN. 4 DINNERS)

€ 9,00 CHILDREN (SALAD BUFFET, MAIN COURSE,
DESSERT ON CHOICE)



TRATTORIA PANORAMICO

TORRI DEL BENACO (LOC. CRERO)
11 KM SOUTH



DISHES OF THE MENU: -10%
JUST WITH RESERVATION
AT OUR RECEPTION

[WEB SITE](#)

RESTAURANT DA UMBERTO

BRENZONE S/G - DISTRICT CASTELLETTO - 4 KM SOUTH

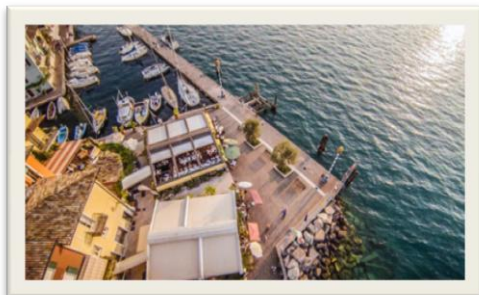
MENU

“THE BELFIORE OF BALDO” € 42,00

- TARTARE OR CARPACCIO OF GARRONESE BEEF FROM BALDO AND CHEESE OF PUTIFERIO (LITTLE LOCAL PRODUCER)
- TAGLIATELLE OF FRESH PASTA WITH TRUFFLES AND MEDICINAL HERBS FROM BRENZONE SUL GARDA
- VEAL NODINO WITH MOUNTAIN BUTTER AND SEASONAL VEGETABLES
- CITRUS SORBET WITH MOUNTAIN STRAWBERRIES FROM BRENZONE SUL GARDA

OTHER DISHES OF THE MENU: -10%
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AT OUR RECEPTION

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RESTAURANT VECCHIA MALCESINE

MALCESINE - 5 KM NORTH



MICHELIN STAR

DISHES OF THE MENU: -10%
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TRATTORIA DAL SARSISSA

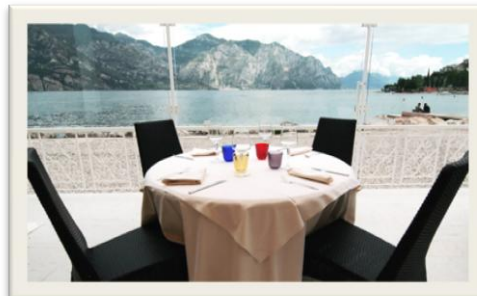
BRENZONE S/G - DISTRICT CASTELLETTO - 4 KM SOUTH

MENU

“EL SARSISSA” € 32,00

- POLENTA TRIS
- MACCHERONI “SARSISSA”
- BEEF FILLET WITH GREEN PEPPER
- DESSERT OF THE HOUSE

OTHER DISHES OF THE MENU: -10%
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RESTAURANT AL CORSARO

MALCESINE - 5 KM NORTH

MENU

“TASTING” € 40,00

FISH TASTING MENU CONSISTING OF 2 DISHES
AND 1 DESSERT, SUGGESTED AT THE MOMENT,
BASED ON THE CATCH AND THE FRESH OF THE
DAY AND COMPLETED BY A LOCAL WINE BOTTLE
EACH 2 PERSONS

OTHER DISHES OF THE MENU: -10%
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RESTAURANT TAVERNA KUS

SAN ZENO DI MONTAGNA - 15 KM SOUTH-EAST

MENU

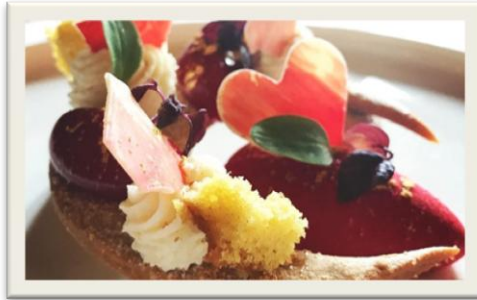
“OUR FLOWER” € 48,00

- “STEAKHOUSE LAVARELLO WHITEFISH”:
LAVARELLO WHITEFISH FILLED DIPPED IN HONEY,
BURN ED LEEKS CREAM AND SMOKED LAVARELLO
WHITEFISH TARTARE
- HOMEMADE VALPOLICELLA LASAGNA WITH
DIEER RAGOUT AND MONTE VERONESE CHEESE
- AMBERJACK FILLET SERVED ON ASPARAGUS AND
CRUSTACEANS AND CITRUS HOLLANDAISE SAUCE
- “BLOW”:
ROSE, LYCHEE AND RASPBERRY MOUSSE, WHIPPED
LEMONGRASS GANACHE, MILK CHOCOLATE AND
RASPBERRY CREAM, SABLÈ PASTRY SCENTED WITH
CARDAMOM

OTHER DISHES OF THE MENU: -10%

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RESTAURANT CASA DEGLI SPIRITI

COSTERMANO - 19 KM SOUTH-EAST

DISHES OF THE MENU: -10%
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AT OUR RECEPTION

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THE BEST ITALIAN CUISINE
OF OUR TERRITORY
CHOOSE FOR YOU ...

Bistrot

Al Vas



MENU
12.30 – 22.00

LITTLE MENU
22.00 - 07.00