

CHRISTMAS CELEBRATIONS AT

# Grand Hotel Majestic “già Baglioni”



GRAND HOTEL MAJESTIC  
GIÀ BAGLIONI

since 1912

BOLOGNA  
★★★★★L

 LEADING  
HOTELS®

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MICEGHMAJESTIC@DUETORRIHOTELS.COM



**Our proposals to celebrate  
your Christmas holidays,  
designed to create moments of sharing and joy.**

**Different experiences to celebrate  
through the culinary art of our Chef,  
in a historic and elegant setting in the heart of Bologna.**

**These offers are for a minimum of 15 people.**



# Simple Wishes

DURATION OF SERVICE: 45 MINUTES

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SIMPLE GREETINGS

# PROPOSAL 1

SELECTION OF 5 CANAPÉS

Puff pastry basket with olives and sautéed escarole

Sandwich with Parma ham, rocket and Squacquerone cheese

Stuffed tartlet with ricotta cheese and candied lemon

Goat cheese and beetroot tartlet

Mortadella mousse with crispy bread

DESSERT

Artisan Panettone with mascarpone cream

*Italian sparkling wine, mineral water and coffee*

EURO 40  
PER PERSON • 10% VAT INCLUDED





SIMPLE GREETINGS

## PROPOSAL 2

SELECTION OF 5 CANAPÉS

Gorgonzola cheese and walnut tart

Soft cheese and sun-dried tomato tartlet

Crescentina with traditional Bolognese friggione

Whole wheat bread with radicchio,  
Burrata cheese and balsamic vinegar from Modena

Toasted brioche bread with butter and anchovies

DESSERT

Artisan Panettone with mascarpone cream

*Italian sparkling wine, mineral water and coffee*

EURO 40  
PER PERSON • 10% VAT INCLUDED







# Toast to Wishes

DURATION OF SERVICE: 60 MINUTES

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# TOAST TO WISHES

## FINGER FOOD SELECTION

**Crunchy bread with butter, smoked salmon, and chives**

**Mortadella terrine with balsamic vinegar and Squacquerone cheese**

**Goat cheese tartlet with trout caviar**

**“Fake tomato” made of “pappa al pomodoro”**

**Cuttlefish with sweet-and-sour vegetables and teriyaki sauce**

## DESSERT

**Artisan Panettone with mascarpone cream**

*Italian sparkling wine, mineral water and coffee*

**EURO 55  
PER PERSON • 10% VAT INCLUDED**





# COCKTAIL TO WISHES

## FINGER FOOD SELECTION

Niçoise salad with tuna and olives

Stuffed focaccia with Parma ham, rocket and Squacquerone cheese

Neapolitan-style potato croquette

Mini buns with hamburger, mustard, tomato and lettuce

Mortadella terrine with balsamic vinegar and Squacquerone cheese

## FIRST COURSE: A CHOICE BETWEEN

Creamy risotto with buffalo mozzarella,  
marinated scapece-style pumpkin, and Parmigiano Reggiano cheese

*or*

Garganelli pasta with milk-fed veal ragout,  
Scamorza cheese and turnip greens

## DESSERT

Artisan Panettone with mascarpone cream

*Italian sparkling wine, mineral water and coffee*

EURO 70  
PER PERSON • 10% VAT INCLUDED





# BUFFET OF GOOD WISHES

## FINGER FOOD SELECTION

Stuffed focaccia, mortadella, rocket and Squacquerone cheese

Carne salada, mixed salad, Burrata cheese and red fruits

Cuttlefish with sweet-and-sour vegetables and teriyaki sauce

Veal with tuna sauce, marinated onion and Cantabric Sea anchovies

Crispy bread, butter, smoked salmon and chives

Pasta Frittata with potatoes and Provola Cheese

## FIRST DISH: A CHOICE BETWEEN

Pumpkin tortellone, Parmigiano Reggiano cheese 36 months and balsamic vinegar

*or*

Mezzo Pacchero from Gragnano with sausage from Romagna region Ragout,  
Provolone Valpadana cheese, and radicchio

## DESSERT

Artisan Panettone with mascarpone cream

*Italian sparkling wine, mineral water and coffee*

EURO 80  
PER PERSON • 10% VAT INCLUDED





SERVED

# Lunch and Dinner

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SERVED LUNCH AND DINNER

# CHRISTMAS HARMONY

## CHEF'S WELCOME

**Carne salada with mixed salad, Burrata cheese, and red fruits**

## FIRST COURSE

**Green pasta lasagnetta with Parmigiano Reggiano,  
chanterelles, cardoncelli and porcini mushrooms**

## MAIN COURSE

**Guinea fowl breast roll with turnip greens,  
potatoes and smoked Scamorza cheese**

## DESSERT

**Yogurt, salted chocolate, and caramel**

**Artisan Panettone with mascarpone cream**

**Petit Four**

*Mineral water, wine selection from our cellar and coffee*

EURO 110  
PER PERSON • 10% VAT INCLUDED





SERVED LUNCH AND DINNER

# CHRISTMAS TRADITION

## CHEF'S WELCOME

Mortadella terrine, Squacquerone cheese,  
balsamic vinegar and crispy tigella bread

## FIRST COURSE

Tortellini in 36-month Parmigiano Reggiano cheese cream

*or*

Tortellini in capon broth

## MAIN COURSE

Braised beef cheek in Sangiovese wine with potatoes and traditional friggione

## DESSERT

Italian trifle

Artisan Panettone with mascarpone cream

Petit Four

*Mineral water, wine selection from our cellar and coffee*

EURO 110  
PER PERSON • 10% VAT INCLUDED





SERVED LUNCH AND DINNER

# CHRISTMAS MAGIC

## CHEF'S WELCOME

Potatoes millefeuille with turnip greens, smoked Scamorza cheese  
and "Savini Selection" black truffle

## FIRST COURSES

"Riserva San Massimo" risotto creamed with buffalo butter, pumpkin,  
Taleggio cheese and crispy culatello

Green pasta lasagnetta with Parmigiano Reggiano,  
chanterelles, cardoncelli and porcini mushrooms

## MAIN COURSE

Glazed veal fillet with mustard potatoes and braised baby carrots

## DESSERT

Chocolate in various textures with raspberry

Artisan Panettone with mascarpone cream

Petit Four

Italian tangerine and grapes

EURO 130  
PER PERSON • 10% VAT INCLUDED





SERVED LUNCH AND DINNER

# CHRISTMAS' ENCHANTMENT

## CHEF'S WELCOME

Neapolitan-style stuffed escarole with anchovies, capers and pine nuts

Soy-glazed octopus with potatoes and stuffed olive

## FIRST COURSE

Mezzo pacchero with lobster ragout, citrus fruits and smoked Scamorza cheese

## MAIN COURSE

Sea bass with mint bagna cauda, cauliflower and sun-dried tomatoes

## DESSERT

Yogurt, chocolate and salted caramel

Artisan Panettone with mascarpone cream

Petit Four

Italian tangerine and grapes

*Mineral water, wine selection from our cellar and coffee*

EURO 150  
PER PERSON • 10% VAT INCLUDED





# HAPPY HOLIDAYS

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