



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI
BOLOGNA
★★★★★L

VALENTINE'S DAY 2026

Welcome Toast

Poached oyster and Champagne
Savoy cabbage cannolo with ricotta, cuttlefish and yuzu
Tomato, red prawn and buffalo mozzarella
Fermented daikon rose with cod carpaccio
Wine pairing • Philipponat Non Dosè Royale Réserve



Starters

Fassona beef tartare, egg yolk, truffle and hibiscus served with herb-infused flaky bread
Wine pairing • Philipponat Non Dosè Royale Réserve
Pizzaiola-style tuna, tomato caramel, capers and oregano
Wine pairing • Biancolella Kalimera Cenatiempo
Neapolitan-style stuffed escarole with anchovies, raisins and pine nuts
Wine pairing • Biancolella Kalimera Cenatiempo



First Course

Lobster-filled bottone pasta, fermented combava,
beetroot, savoury sabayon and marine plankton
Wine pairing • Pietra Acuta Tenuta Saiano



Main Course

Sea bass, black kale, almond, caviar and beurre blanc
Wine pairing • Susucaru Frank Cornelissen



Dessert

Savarin scented with sorrento limoncello
Petit four
Wine pairing • Torcolato Maculan

EURO 220
PER PERSON • VAT 10% INCLUDED