



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

since 1912

BOLOGNA
★★★★★

CHRISTMAS EVE DINNER

24TH DECEMBER 2025

Black ink bun, mandarin, cuttlefish and Asetra caviar

Salt cod bon bon

Mini tart with corn and pickled vegetables

Oyster and Champagne

Champagne Philipponat Non Dosè

STARTERS

Stuffed Neapolitan-style escarole, anchovies, fig mustard and pine nuts

Champagne Philipponat Non Dosè

Soy-glazed roasted octopus, potato variation and stuffed olive

Champagne Philipponat Non Dosè

FIRST COURSE

“Il Mangiafagioli” Tagliatella with beans, mussels and marine plankton

A tribute to the work of Annibale Carracci

Pietra Acuta Tenuta Saiano

MAIN COURSE

Barbecued monkfish, Jerusalem artichoke, hazelnut and truffle

Pietra Acuta Tenuta Saiano

DESSERT

Chestnut, milk, honey and vanilla

Artisanal Panettone

Petit four

Bukkuram Marco De Bartoli

EURO 175

PER PERSON - 10% VAT INCLUDED

3 WINE PAIRINGS INCLUDED