



Brunch served at table or buffet. Composes your personalized Italian brunch and ask for a quote.



**Do not hesitate to ask me for a personalized configuration:
Example: 2 dishes + 2 desserts, etc.**

COLD DISHES

SALAD

Salads are available Also in vegetarian version, ask us.



**Caesar salad: Quail eggs, chicken, croutons, smoked bacon,
parmesan cheese, special sauce Cesare Cardini**

**Nicoise salad: Tuna, anchovies, egg, artichoke, tomato
and many other ingredients carefully selected.**

Chicken salad & grilled vegetables



Caprese salad: Tomatoes medley, buffalo mozzarella & basil



**Pasta salad: Baked cherry tomatoes, smoked trout
and spicy Gorgonzola**



**Grilled sea bass salad, kiwi, pineapple, avocado,
arugula/basil pesto sauce**

ORGANICS EGGS

Mimosa eggs in pink sauce



Frittata "nature" Or with speck and parmesan shavings



Potato tortilla with onion (or without onion)



Scrambled eggs with smoked salmon

WOODEN CUTTING BOARDS

Artisanal cured meat from my butcher

OR only local cheese OR artisanal cured meat and local cheese*

***IS EQUIVALENT TO 2 DISHES.**

Served with pickles, bread & chutney

SPECIALS

Tzatziki: Cucumbers, mint & pistachios



Chickpea hummus Mediterranean style



Feta Greek feta cheese in filo pastry, grilled zucchini and honey



Parisian salmon, seasonal vegetable salad in green sauce



Mini quiche Lorraine & vegetarian quiche

HOT DISHES

RICE PASTA ETC.

Cantonese rice



Vegetarian lasagna



Mac & cheese with local cheese



Crepes filled with radicchio, mushrooms and cooked ham



Macaroni with Amatriciana sauce



Street Food Lasagna



Potato gnocchi (dumpling) 3 cheeses sauce, bacon and basil



Ricotta cheese gnocchi with zucchini sauce

MEAT

Chicken nuggets BBQ sauce, salad & country potatoes



Hamburger, salad & country potatoes



Beef Italian meatballs, tartar sauce, salad & country potatoes



**The real meatballs from Milan: Mondeghili
grilled vegetables and fruit, potatoes and BBQ sauce**



**Chicken & peanuts, grilled chicken skewer, peanut satay sauce
Spicy salad and rice**



**Beef: The famous local Tzigoiner on the fir skewer
beef and bacon marinated with herb, salad & country potatoes**

SPECIALS

Gratin Cervelas with gruyere and bacon, salad & country potatoes



Italian gourmet toast, salad



Chisciöl with local cheeses (thick crepes with buckwheat) salad



Potato parmentier & beef au gratin



Wellington sausages, salad & country potatoes



Red potato / cod croquettes, shrimp sauce, blue poppy, chives, salad

DESSERTS

Chocolate brownie, caramelized banana, whipped Cream



Uncooked cheese cake, berry coulis



Pancakes with maple syrup, fruit & whipped cream



Carrot cake with mascarpone cream



Pineapple tartare with maraschino liquor



Fruit salad with mint and ginger



White chocolate mousse and maracuja



Tirami-sù with limoncello, pistachio snack and amaretti



Cooked organic lemon cream, “Brutti ma Buoni” and strawberries



French toast with ice cream and berries



Mini black forest: my way



Up-side down tarte Tatin with caramelized apples



Dark chocolate mousse with Cupeta from Valtellina



Apple and blueberry matefaim (Thick crepes) ice cream and coulis

THE PERFECT BRUNCH!

Coffee, orange juice,

organic yogurt

with muesli

Honey, jams, croissants,

Tea, infusions, hot chocolate

4 dishes of your choice

+

1 dessert

Or

5 dishes and no dessert

55 €

Minimum 8 people.

Less people, ask for a quote.

BRUNCH FOR FOODIES

Coffee, orange juice,

organic yogurt

with muesli

Honey, jams, croissants,

Tea, infusions, hot chocolate

3 dishes of your choice

+

1 dessert

Or

4 dishes and no dessert

45 €

Minimum 10 people.

Less people, ask for a quote.

BRUNCH LIGHT

Coffee, orange juice,

organic yogurt

with muesli

Honey, jams, croissants,

Tea, infusions, hot chocolate

2 dishes of your choice

+

1 dessert

Or

3 dishes and no dessert

35 €

Minimum 12 people.

Less people, ask for a quote.

THE PRICE INCLUDES

Expenses for the preparation of dishes

•

Performance of the chef

•

Tidying up and cleaning the kitchen

•

**The service up to a certain number of people
(ask us for a quote).**

WE PROVIDE FOR FREE

up to a certain number of people, ask us.

Plates • Glasses • Tablecloth • Napkins • Cutlery

THE PRICE DOES NOT INCLUDE

Possible transfer until the villa

•

Wine (optional) on request

•

Water and soft drinks on request

•

Floral decoration for the table on request

ITALIAN BRUNCH: DISHES, CONFIGURATIONS AND PRICES
PERSONAL CHEF SERVICE JOHANN DESNOUES & ANNA FENAROLI
FINE ITALIAN CUISINE FOR GOURMET SINCE 2007 ON LAKE COMO ITALY
WWW.PERSONALCHEFCOMOLAKE.ONLINE WWW.JDPERSONALCHEF.IT

I CAN'T WAIT COOKING FOR YOU!

Johann Desnoues

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