



**Middle East Mediterranean  
Summer Summit 2019  
Forum**

**Standing Lunch**

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Palazzo dei Congressi  
**24.08**

Chef Dario Ranza's proposal:  
A fusion of typical Mediterranean  
cuisine and local delights

**CHF 40.-**

**Cold Buffet**

Carrots marinated in garlic, oregano and parsley.

Our own take on a Caesar salad with eggs, Grana Padana cheese and pine nuts.

Chickpea hummus.

Aubergine hummus with yoghurt.

Bulgur, mint and fine vegetable salad.

Quinoa salad with locally-grown vegetables.

Venus rice salad with broad beans, sun-dried tomatoes and coriander.

Melon and watermelon from the Romagna region of Italy.

Slices of Neapolitan pizza.

Tomatoes with mozzarella cheese, olives, basil and extra virgin olive oil.

Courgettes marinated with apple cider vinegar and thyme.

Cold pea soup with mint.

Fresh home-made bread.

**First course**

Penne pasta with basil and a fresh Pachino tomato sauce.

**Dessert**

Homemade apple tart.