



**Middle East Mediterranean
Summer Summit 2019
Forum**

Standing Lunch

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Palazzo dei Congressi
25.08

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

CHF 40.-

Cold Buffet

Crunchy turmeric cauliflower.
Fennel marinated with coriander and extra
virgin olive oil.
Ligurian focaccia bread with rosemary.
Guacamole and tortillas.
Spelt salad with olives, capers, cherry
tomatoes and mozzarella cheese.
Lentil curry salad and chicken with
pineapple.
Brown rice salad with smoked turkey, peas
and gruyère cheese.
Mediterranean salad with cucumbers,
tomatoes, olives, onions and feta cheese.
Small summer cous cous salad with
peaches and mint.
Melon and watermelon.
Aubergine tartar.
Cold soup (carrot, lime and ginger).

Fresh home-made bread

First course

Traditionally-made vegetable Lasagne.

Dessert

Chocolate mousse with a raspberry sauce.