
VILLA ADLON MENU

(Dinner for 22)



Appetiser

wine: Mulsum

*salad of cross thistle, mallow, sorrel,
grape hyacinth, cardoon, caraway
and tongues of thrush, sparrow, ortolan,
peacock, coot, flamingo, stork and crane,
in olive oil*

Fish

wine: Setia and Massica

*baccala, pike, mullet, lamprey, sea bass,
gilt head bream, oysters, sea urchin, mussels
with allec sauce and cabbage*

Main dish

wine: Velletri and Alba

*Trojan pork (filled with chicken, eggs and sausage),
donkey, beaver, dormouse, jerk mouse,
ham and stewed vegetables*

Dessert

wine: Mamertine and Sorrente

*sheep and goat cheese, ricotta, pecorino with
grapes, pears, chestnuts, pomegranate,
apricots, nuts, raisins, figs and dates*

We will close all the foreign restaurants and
build a city in North Africa for the owners and visitors