



RELAIS LE JARDIN  
RESTAURANT  
FIRENZE

# *Fine* BARBECUE

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Thursday, May 21, 2026 at 8:00 pm

Grilled Tarbouriech oyster with lacto-fermented plum  
and smoked caviar

Grilled white asparagus with green asparagus gel,  
beurre blanc and marinated egg

Langoustine, red prawn and king prawn cooked over embers  
with pickled vegetables and ginger oil

Grilled ravioli filled with fermented peas, ricotta and mint,  
warm roasted onion broth and smoked paprika

Grilled turbot with lettuce, mounted fish fumet and salmon roe

Pineapple cooked over the grill, salted caramel and vanilla ice cream

Mineral water

Coffee

110 per person

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For information and reservations: [rlj@regency-hotel.com](mailto:rlj@regency-hotel.com) or +39 055 245247

Availability is limited and early booking is recommended.

Reservation is required and must be guaranteed with a credit card. Cancellations are accepted without penalty up to three days prior to the event. For later cancellations, a 50% cancellation fee will apply.