

CONFIGURATIONS AND PRICING FOR MENU  
PERSONAL CHEF JOHANN DESNOUES & ANNA FENAROLI  
FINE ITALIAN CUISINE FOR FOODIES SINCE 2007 ON LAKE COMO ITALY  
WWW.PERSONALCHEFCOMOLAKE.ONLINE



JOHANN DESNOUES  
*Personal Chef*

**BOOK AT LEAST 2 MENUS DURING YOUR STAY  
WE WILL GIVE YOU A 10% DISCOUNT ON THE SECOND MENU.**



**To avoid any extra charge, when there are vegetarians,  
we recommend that you choose for all diners, a dish indicated  
with VUR or a vegetarian dish.**



**For a nice time of conviviality some dishes  
could be served in family-style and all others plated.**



**See the end of the pdf for everything the price includes.**



**With our menus you will not leave the table hungry,  
we guarantee the best quality and right quantities.**

## **PEARL OF LAKE COMO MENU**

### **6 COURSES**

**The ideal menu for foodies and great time as a birthday**

**1 OR 2 STARTERS**

+

**1 OR 2 PASTA DISHES**

+

**1 OR 2 MAIN COURSES**

**VEGETARIAN OR FISH OR MEAT**

+

**1 OR 2 DESSERTS**

**8 / +people: 88 €**

**If you are less than 8 people add 18 € per person on the listed price.**

**Please feel free to contact us and ask for a quotation.**

## ITALIAN ROMANCE MENU

### 4 COURSES

#### The classic Italian menu

It does not take always a special occasion to please us...

#### 1 STARTER

+

#### 1 PASTA DISH

+

#### 1 MAIN COURSE

VEGETARIAN OR FISH OR MEAT

+

#### 1 DESSERT

**8 / +people: 78 €**

**If you are less than 8 people add 18 € per person on the listed price.**

**Please feel free to contact us and ask for a quotation.**

## LAKESIDE PROMENADE MENU

### 3 COURSES

Ideal for welcome menu or farewell menu

**1 STARTER OR 1 PASTA**

+

**1 MAIN COURSE**  
Vegetarian, meat or fish

+

**1 DESSERT**

**10 / + people: 68 €**

**If you are less than 10 people add 18 € per person on the listed price.**

**Please feel free to contact us and ask for a quotation.**

## THE PRICE INCLUDES

### ON THE TABLE

White cloth tablecloth

Nonwoven napkins

Glasses

Forks, knives and spoons

Menu written

Decoration for the table

Salt and pepper shakers

Assorted Bread, focaccia  
and breadsticks (Grissini)

Extra virgin olive oil  
at your disposal on the table  
during the dinner

### SERVICE

The preparation of the table

Table service for up  
to a certain number  
of people

### KITCHEN

Chef's fee up  
to a certain number  
of people

The purchase of all  
products necessary  
to the development  
of the Dishes.

The ranging and the  
cleaning of the kitchen

### MATERIAL

Glass water jug

Bread basket

Mix of modern  
and classic plates

Please feel free to contact us with any questions or clarifications

At your service,

*Johann Desnoues*

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