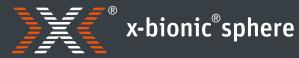


### **COOKING CLASSES**

Learn from our Michelin-star chef Fiori



the universe of sports, leisure and innovation

# Exclusive GOLDEN GARDEN

The exclusive à la carte restaurant Golden Garden with a capacity of 40 seats is, thanks to its design, a unique place that offers a menu experience for even the most demanding of guests.

Our chef Fiorenzo Ricci enriches Mediterranean cuisine with a pinch of Italian elegance. This is an excellent opportunity for clients to enjoy the menu during weekends or hire the whole venue for their event.

In line with the haute cuisine concept, the chef also prepares special presentations accompanied by food tastings and thematic cooking classes for professionals. The concept of experience gastronomy also allows our guests to organize a unique teambuilding event in the Golden Garden kitchen.



"It's a craft that, combined with a love for cooking, turns into art."

# Our chef FIORENZO RICCI

Humility, love and experience are the best ingredients of any meal I prepare and of life itself. For 20 years I have loved my work and I am pleased that I can put into practice all the experience I gained from hotels and restaurants in Italy and abroad.

I worked in many different segments of gastronomy and I was very lucky to cooperate with many experts in their field. For example, I had the honour of working with the best sommelier in the world and numerous other inspiring colleagues. I have used this valuable experience in my own beloved restaurant as a chef.

My biggest career achievement was my work as a sous chef at the Michelin restaurant Magnolia in Italy. This experience has a strong impact on the philosophy that I apply in my kitchen today – high quality, fresh ingredients, sophisticated processes and techniques with elegant presentation.

Cooking is not the only passion I have, I also adore making irresistible deserts. I cannot wait to share my experience and skills with you.



# Cooking Classes IDEAL TEAMBUILDING

Cooking as a team is an ideal fun and easy activity that will involve all team members. It helps to boost creativity, organisational skills, it stimulates team spirit and the class ends with a great reward – everyone gets to eat what they cooked. This culinary experience is led by an experienced chef who will guide you through the recipes, share his secret tips and teach you how to work as a team. Cooking classes are also an excellent opportunity for friends or famil members who want to improve their cooking technique, gair experience and have fun.

#### 4-HOUR TEAM BUILDING

Maximum 12 people in a group.
If there are more groups, it can be combined with wine tasting, billiard or bowling at Legends' Bar.

starting from 49 € person / 3 courses

| Genius BOX                                     | 60€ |
|--|-----|
| (BOX with ingredients necessary for 3 courses) |     |

| Entrees            |      |      |
|--------------------|------|------|
| ■ Shrimp cocktail  | 120g | 15€  |
| ■ Marinara mussels | 300g | 15 € |
| ■ Vitello tonnato  | 70g  | 15 € |
| ■ Beef carpaccio   | 60g  | 15€  |

#### First course

| <ul> <li>Strozzapreti mussels and cherry tomatoes</li> </ul> | 160g | 20€  |
|--|------|------|
| ■ Penne with salmon and zucchini                             | 160g | 20€  |
| ■ Gnocchi alla Romana  | 160g | 20 € |
| ■ Risotto with heetroot                                      | 200g | 20 € |

#### Main course

| ■ Pork tenderloin Calvados              | 120g | 22 € |
|---|------|------|
| ■ Scaloppina with lemon                 | 120g | 22€  |
| ■ Salmon, red cabbage puree and spinach | 120g | 22€  |
| ■ Codfish notatoes olives               | 120σ | 22 € |

#### Desserts

| T                 | 100  | 12.0 |
|-------------------|------|------|
| ■ Tiramisu        | 100g | 12 € |
| ■ Sorbetto limone | 80g  | 12€  |
| ■ Panna cotta     | 120g | 12€  |
| ■ Profiterol      | 100g | 13 € |





# COMFORT AND CONVENIENCE

**X-BIONIC® HOTEL** offers first-class accommodation in 282 rooms in the **x-bionic® private sphere** and 12 luxury suites in the **x-bionic® strato sphere**. Our rooftop suites offer the highest quality and the best services of our resort. They all come with a private terrace and some have an outdoor Jacuzzi.

In the **x-bionic® private sphere**, there are several categories of rooms available. All rooms are spacious, tastefully furnished and equipped with the latest TV information technology. Through this technology, guests can find out about planned activities and events taking place at the resort.

Our guests can choose from the following types of accommodation:

- Junior suites with a bedroom and a living room, some with a view of the Danube river, with either a double bed.
- **Deluxe room** for 3-4 people, with a double beds or twin beds.
- **Family room** with two separate bedrooms for 3-4 people and direct access to Adventure Land.

All rooms are air-conditioned and have free Wi-Fi. Parking is free of charge for all hotel guests.

Enjoy the cooking class to the fullest and have fun until the morning. Make use of our special rates for accommodation with breakfast included.

# Single

**DELUXE ROOM** 130 € / izba

**JUNIOR SUITE** 180 € / izba

## Double

**DELUXE ROOM** 140 € / izba

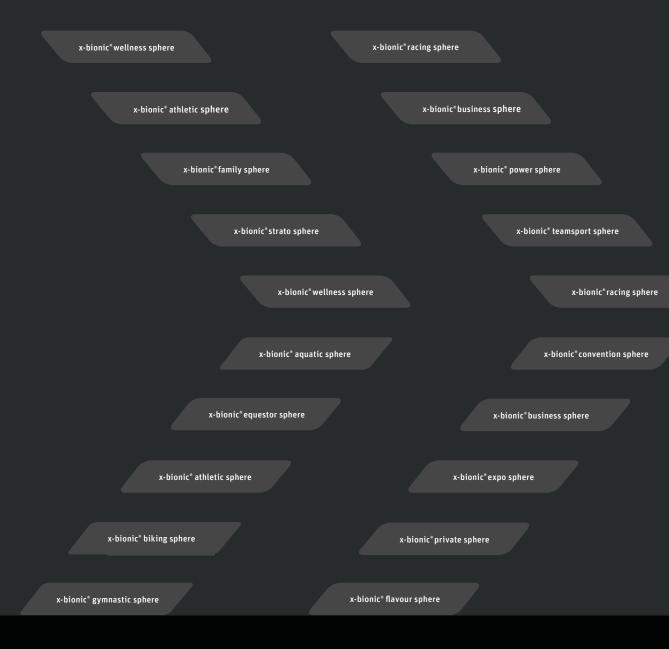
**JUNIOR SUITE** 190 € / izba

# Triple

**DELUXE ROOM** 150 € / izba

# Quadruple

**DELUXE ROOM** 160 € / izba



PLEASE CONTACT OUR SALES DEPARTMENT:

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