

MONDAY
23rd April

CHEF:
FRANCO ASCARI
in collaboration with
MORENO TAVERNELLI



Pastry Chef Franco Ascari and **Chef Moreno Tavernelli** will give us a live demonstration of many gastronomical and pastry recipes realized with **Sosa, Valrhona** and **La Rose Noir** selected ingredients.

From **17.30** party with **DJ** and **Flair Bartenders** will be opened to all of you **for free!!**

TUESDAY
24th April

Freshly baked bread of the Spanish company **Triticum** will be the perfect way to let you taste our selection of **sausage, cheese and honey.**



DAY 1

23rd April



MANSUETO GROUP

10.000+ clients

24/7/365+1 service

500+ staff

25 fleet of vehicle

6 marine shops

5 offices

MYBA

2018

23 - 26 APRIL

BARCELONA - Port Vell

Barceloneta Quay
stands **94-95**

MANSUETO GROUP

DAY 2



24th April





WEDNESDAY 25th April

CHEF:
GIORGIO GUGLIEMMETTI

Using his exclusive skills **Chef Giorgio Guglielmetti** will prepare **Sushi** and **Sashimi** with **Balfegò Tuna**, you will be enchanted as well from the grilled fillet "**Glacier 51**" and **Plancton Maionnaise**.



↑↑↑
DAY 3

25th April



MANSUETO

EVERYTHING *now*



THURSDAY 26th April

CHEF:
MORENO TAVERNELLI

Our handmade **Rosa's** products will be served with **Pane di Trifora** and **Extra Virgin Olive Oil** from **Taggia**. A special surprise from **Chef Moreno Tavernelli** will complete the show.



ALWAYS A PLEASURE
CELEBRATE WITH YOU,
SEE YOU NEXT YEAR !!!

↑↑↑
DAY 4

26th April



MANSUETO

EVERYTHING *now*