

tasting menu les paillotes

THREE ENTRÉES (RAW, COLD, WARM), TWO FIRST COURSES,
MAIN COURSE, DESSERT

65

entrées selection

ANTIPASTI IMPERIALI DEL CAFÉ

CHEF'S SELECTION OF TWELVE
RAW, COLD AND WARM TASTINGS

45

R A W

PLATEAU WITH OYSTERS, LANGOUSTINE, WHITE SHRIMP, RED
SHRIMP, HARD CLAMS, VENUS CLAMS

22

C O L D

FISH TRIO WITH QUINOA,
CARROT STICKS AND FENNEL

MARINATED CRUSTACEANS WITH BELL PEPPER,
CAPER SAUCE AND LEMON GEL

TUNA "TONNATO"

SEAFOOD SALAD

GLAZED LANGOUSTINES WITH ALMONDS
AND CRUSTACEAN BISQUE

16

W A R M

SCALLOP ON POTATO MOUSSE

MUSKY OCTOPUS "ALLA LUCIANA"

COD TEMPURA WITH WASABI MAYONNAISE

OLIVE SOUP WITH GRILLED OCTOPUS

PEPPERED MUSSELS

16

the tradition

TASTING MENU
TWO ENTRÉES, FIRST COURSE, MAIN COURSE, DESSERT
CHEF'S SELECTION
40

ENTRÉES

SEAFOOD SALAD
14

MUSKY OCTOPUS "ALLA LUCIANA"
12

TUNA TARTARE
13

PEPPERED MUSSELS
10

BABY SQUIDS "ALLA PESCARESE"
15

LANGOUSTINE CARPACCIO ON LIME JELLY
15

FIRST COURSES

SPAGHETTI WITH LOCAL CLAMS AND FERFELLONE PEPPER
18

FETTUCCELLA "ALLO SCOGLIO"
14

SAGNE WITH POTATOES VELOUTÉ AND CRUSTACEANS
22

*STRANGOZZO WITH LOBSTER "IN BELLAVISTA"
AND BRAISED LEEK
(SCELTO DA ALMENO 2 PERSONE)
22

SEAFOOD RISOTTO
15

MAIN COURSES

SOLE "ALLA MUGNAIA"
27

LANGOUSTINE, SQUID AND "PARANZA" MIXED FRY
22

LANGOUSTINE, SQUID AND
BATTERED VEGETABLES IMPERIAL FRY
29

SGUAZZETTO DI CROSTACEI E CALAMARI
NEL COCCIO DI TERRACOTTA
28

BRAISED BEEF CHEEK ON PARSIP PURÉ
22

ARRANGEMENT OF GRILLED LOCAL FISH
27

the discovery

TASTING MENU
TWO ENTRÉES, FIRST COURSE, MAIN COURSE, DESSERT
CHEF'S SELECTION
40

ENTRÉES

TUNA CARPACCIO ON BEETROOT
12

OLIVE SOUP WITH GRILLED OCTOPUS
13

*LOBSTER IN 'NDUJA CRUST
15

BEEF TARTARE
15

SEABASS TARTARE WITH AVOCADO AND MINT
15

FIRST COURSES

CACIO E PEPE SPAGHETTONE WITH
LIME MARINATED WHITE SHRIMPS
14

RISOTTO WITH SPRING ONION AND TUNA TARTARE
19

ANCHOVY AND FENNEL TORTELLINI
WITH PINE NUTS AND RAISINS
16

FUSILLONE WITH TURNIP TOPS AND CRUSTACEANS
18

MAIN COURSES

SOUS VIDE PETER'S FISH WITH CURRY AND LEMON
24

*LOBSTER ON WINTER ROOTS
(TO BE CHOSEN BY TWO PEOPLE)
38

SEABASS ON CHILI PEPPER SAUCE AND MARINATED ANCHOVIES
23

dessert

CAPPUCCINO, OUR WAY
COFFEE MOUSSE AND RASPBERRY ICE CREAM
8

CHOCOLATE MEETS MILK
CREAMY CHOCOLATE, PUFFED RICE CHIPS WITH COCOA AND
REDUCED MILK ICE CREAM
9

SACHER CAKE
CHOCOLATE CAKE WITH CHOCOLATE MILKSHAKE AND
COCOA BEAN ICE CREAM
8

CIOCO PASSION
PASSION FRUIT CUSTARD, COCOA SABLÉ,
PASSION FRUIT ICE CREAM AND MOU SAUCE
8

TROPICAL COMPOSITION
MOSCOVADO SABLÉ, COCONUT, SAUTÉED MANGO,
PASSION FRUIT SORBET
9

FRUITS SALAD
WITH LEMONGRASS JELLY AND GINGER ICE CREAM
8

ICE CREAMS
5

SORBETS
5

Il menu degustazione scelto viene realizzato per l'intero tavolo.

I piatti della carta contrassegnati con asterisco prevedono l'applicazione di una maggiorazione. Nei menu degustazione è incluso il coperto, beverage escluso

Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale di sala

Il pesce destinato ad essere consumato crudo o parzialmente crudo ed alcuni ingredienti, sono stati sottoposti preventivamente, ai sensi del Reg. Comunitario 853/04, a trattamento di abbattimento rapido (-20) per motivi di maggiore sicurezza alimentare. In caso di assenza di prodotti freschi possono essere somministrati prodotti congelati