

ecru do

Menu _____

“There is no sincerer love
than the love of food.”

_____ George Bernard Shaw

Starters

Tuna marinated in teryaki, raspberries
€18

Salmon marinated in leche de tigre,
passion fruit
€15

Beef tartare, eggs marinated
in purple salt, mustard
€15

Vegetable brunoise, spelt with yuzu,
horseradish
€22

Eggplant cream
cherry tomatoes, burrata cheese, basil
€12

First Courses

Linguine pasta with sea urchins,
lumpfish roe, seaweed
€22

Rice tagliatelle pasta
red shrimps, mushrooms, honey
€18

Square penne pasta
cherry tomatoes, wasabi
€11

Risotto with beetroot, yellow cherry tomatoes,
zola cheese
€12

Sweet potato
cream, saffron roasted carrots
€10

Main Courses

Croaker millefeuille with amber ale
€18

Salmon marinated with beetroot,
fermented vegetables
€18

Porkbelly citrus sriracha, green apple sauce,
celeriac, chard
€18

Seared beef, quail eggs, asparagus,
sweet paprika rice
€18

Roasted vegetables, tumeric, pak choi with tofu
€12

Homage to Milan

Veal, tuna sauce
€19

Milanese saffron Risotto
€20

Braised beef cheek, potato purée
€25

Servizio e coperto
€3

Desserts

Black forest in cup

€12

Milk chocolate Bavarian cream, white chocolate
mousse, dark chocolate truffle, mango

€12

Cold egg-nog, corn chip

€10

Pistachio Éclair

€10

Golden sphere, dark chocolate, raspberries

€12

Abbinamenti al calice

Passito di Pantelleria "Solidea"	Solidea	2014	€12
Verduzzo Friulano "Verlit"	Cecchini	2008	€12
Aleatico Passito dell'Elba	Acquabona	2011	€16
Frimaio Passito "Vendemmia Tardiva"	Vitivinicola Rizzi	2009	€16
Calvados	Christian Drouin	s.a.	€12

Selezione di The e Tisane

The Nero Darjeeling	€6
The Nero Earl Grey	€6
The Nero Smokey Lapsang	€6
The Verde Jasmine	€6
The Verde Menthe Touareg	€6
The Bianco Passion de Fleurs	€6
Tisana alla Verbana	€6
Tisana Fidji	€6
Camomilla	€6

Selezione di The e Tisane

Selezione Milano	€3
Selezione Peù BIO	€4
Selezione Zanzibar	€4
Decaffeinato	€3
Orzo	€3
Ginseng	€3
Acqua Lurisia Stiile/Bolle	€3
Soft drinks	€5

Informazioni

Negli alimenti venduti e/O preparati in questo esercizio non si può escludere la presenza delle seguenti sostanze:

- Cereali contenenti glutine / crostacei e prodotti a base di crostacei
- Uova e prodotti a base di uova / pesce e prodotti a base di pesce
- Arachidi e prodotti a base di arachidi / soia e prodotti a base di soia
- Latte e prodotti a base di latte (incluso lattosio) / frutta a guscio: mandorle, nocciole, noci, noci di acagiù, pecan, macada mia, Queensland e pistacchi
- Sedano e prodotti a base di semi di sedano
- Semi di sesamo e prodotti a base di semi di sesamo
- Anidride solforosa e solfiti in concentrati superiori a 10 mg/kg
- Lupini e prodotti a base di lupini / molluschi e prodotti a base di molluschi

Il pesce servito crudo subisce un processo di bonifica secondo il Regolamento CE 853/2004

Se avete allergie o intolleranze ad uno o più degli allergeni proposti in elenco* o per qualsiasi informazione in merito, il personale di sala è a vostra disposizione.

*Come da All. II del Reg. CE 1169/11

The food served in this restaurant may contain traces of the following substances:

- Cereals containing gluten / shellfish or shellfish based products
- Egg or egg based products / fish and fish based products
- Peanut or peanut based products / soy and soy based products
- Milk and milk based products (including lactose) / nuts: almond, hazelnut, walnut, acagiù nut, pe-can, macadamia, Queensland and pistachio
- Celery and celery based products
- Sesame seeds and sesame seeds based products
- Sulphites in concentrations higher than 10mg/kg
- Lupin and lupin based products

Raw fish is preserved and processed when fresh according to CE Regulations 853/2004

In Case of allergies or intolerances to any of the allergens listed above* or for further information do not he-sitate to ask our staff.

*As per All. II del Reg. CE 1169/11