

RISTORANTE LE BISTROT

Executive Chef Alessandro Liberatore





MENÙ À LA CARTE Starters

ASPARAGUS Vegetarian € 30

ASPARAGUS VARIATION WITH A HINT OF TRUFFLE TARRAGON BÉARNAISE SAUCE CRUNCHY SAFFRON CHIPS

SQUID Sustainable Fishing
€ 35

STUFFED, WITH THREE SAUCES MASHED POTATO, DARK SHALLOT

SUCKLING PIG € 30

FONDANT CHEEK CITRUS ZUCCHINI MILLE-FEUILLE MANGO EMULSION

WARM SALAD Vegan € 27

CRUNCHY VEGETABLES, TRUFFLE SCENT SEASONAL MIXED GREENS

FIRST COURSES

RISOTTO € 35

MELOTTI, CREAM OF FRIGGITELLI, SEA URCHINS MARINATED BLOND SHRIMP, CANDIED LEMON

SPAGHETTI Vogan € 22

VERRIGNI, GOLD WIRE DRAWING THREE QUALITIES OF TOMATO, BASIL

CAVATELLI Voqetarian € 24

FRESH PASTA, PEA CREAM, STRACCIATELLA SALTED RICOTTA

AMATRICIANA € 28

HOME MADE RAVIOLI, PECORINO FONDUE CRISPY BACON, CONFIT TOMATO SALTED RICOTTA

MENÙ À LA CARTE SECOND COURSES

AMBERJACK Sustainable Fishing $\in 40$

COOKING OF SHELLFISH, PEAS ROASTED WHITE TURNIP CEDAR CARPACCIO

COCKEREL

€ 35

STUFFED, BACON SEASONAL VEGETABLES ROAST SAUCE, CITRUS SCENT

LAMB € 45 SEARED LOIN VEGETABLE OVERLAY CANDIED APRICOT, MINI BURGERS MUSHROOM SAUCE

ASCOLANA Vogan € 30

ESCAROLE IN LEMON FLAVOR, CAPER OREGANO, PINE NUT MILK, SOUR GRAPES

CATCH OF THE DAY Sustainable Fishing $\in 80$ Minimum for 2 people

IIN A SALT CRUST ISOLANA OR ACQUA PAZZA

DESSERT

€ 20

MILK AND HONEY

MASCARPONE PARFAIT

MILK CHIPS

HONEY GEL

MILK CRUMBLE

MEAD JELLY

CHOCOLATE AND PEPPER

FROZEN DARK CHOCOLATE BUBBLES
WHITE CHOCOLATE NAMELAKA
PINK PEPPER BRITTLE
LEMON MARMALADE

LAMPOMELA

GLAZED RASPBERRY MOUSSE APPLE AND CHAMOMILE FLOWER SORBET TIMUT PEPPER OSMOSIS FLOWER SHORTCRUST PASTRY

BANANA AND CASHEW Vogan

BURNT BANANA
TOASTED CASHEW AND SOY ICE CREAM
CARAMEL SAUCE
PRALINE CRUMBLE