



VILLACORA
★★★★L

RISTORANTE
LE BISTROT

Executive Chef
Alessandro Liberatore



MENU À LA CARTE

HORS-D'OEUVRES

SCALLOP
€ 35

CARROT AND BEER CREAM
SOUR SAUCE WITH CAPERS AND LEMON
"CINTA" LARD

MUSHROOM *Vegetarian*
€ 30

VARIATION OF SEASONAL MUSHROOMS, ROYALE
SEAWEED CONSOMMÉ, CALAMINT

QUAIL
€ 32

STUFFED QUAIL, FOIE GRAS SAUCE
VARIATION OF JERUSALEM ARTICHOKE
BLACK CABBAGE, CHERRY REDUCTION

TRUFFLE *Vegan*
€ 32

CELERIAC AND TRUFFLE TART
ROSEMARY BREAD PUDDING

FIRST COURSES

RISOTTO
€ 36

MELOTTI RISOTTO, WOOD PIGEON RAGÙ,
SOUR BEETROOT, TOASTED PUMPKIN SEEDS

TAGLIOLINO *Vegetarian*
€ 28

VEGETABLES' PAYSANNE
PARMESAN BROTH, MACE

RAVIOLONE
€ 36

LOBSTER AND CAULIFLOWER
PEANUT BUTTER, PARSLEY ROOT

LASAGNA *Vegan*
€ 26

TOASTED ALMOND MILK, BLACK GARLIC
MISO EGGPLANT

MENU À LA CARTE

SECOND COURSES

LAMB
€ 45

IN PUFF PASTRY CRUST
HOP AND LEMON REDUCTION
SEASONAL VEGETABLES

PIGEON
€ 45

ROASTED AND ITS TERRINE
ORANGE ENDIVE
BROCCOLI FLOWER CREAM
POMEGRANATE JELLY

COD *Sustainable Fisheries*
€ 43

IN MUSSEL AND CLAM SOUP
PRAWNS
STUFFED MEDALLIONS
FRISELLA BREAD
FRIED DUMPLINGS WITH CREAMED COD

TARTE TATIN *Vegan*
€ 32

PUMPKIN, CHESTNUT CREAM, LEEK

TASTING MENU

CURIOSITY

€ 100

SCALLOP

CARROT AND BEER CREAM
SOUR SAUCE WITH CAPERS AND LEMON
“CINTA” LARD

TRUFFLE

CELERIAC AND TRUFFLE TART
ROSEMARY BREAD PUDDING

PAGLIA E FIENO

WATER AND FLOUR
WITH SAFFRON AND SPIRULINA
CLAMS
RAW RAZOR CLAMS

PORK

TOMAHAWK OF GREY PORK
BURNT APPLE MAYONNAISE WITH MUSTARD
“GIARDINIERA” VEGETABLES

BREAD AND CHOCOLATE

DARK CHOCOLATE MOUSSE
BURNT BRIOCHE BREAD
COCOA SHORTCRUST PASTRY
CHIANTI REDUCTION
ICE CREAM WITH WALNUTS AND BREAD

MINIMUM 2 PERSONS

EVERY SUBSTITUTION IN THE TASTING MENU WILL HAVE A SURCHARGE OF € 15 PER COURSE

NOTA: OUR DISHES MAY CONTAIN ALLERGEN INGREDIENTS. AS REQUIRED BY THE LEGISLATIVE DECREE EX REG.UE N: 1169/11 A COMPLETE LIST IS AVAILABLE FOR YOU

UPON REQUEST TO OUR STAFF.