



Dinner Menu

– C'est Venice –

Cicchetti 1876
Variation Gusto del Capo

Buri Crudo
Aji Amarillo | coconut blossom

Eliche di Gragnano
Gambero Rosso

Trentino Char
Boreto | Head Lettuce

King Crab
Lemongrass | Vanilla

Ikejime Sea Bas
Eggplant | Tropea

50/50 beef
Port Wine | Pistachio

Amedei Chocolate
Mandarin | Crunch

Dolcetti del Doge
Pralines | Pastries

*185,- € | 225,- €

* without King Crab

Burgaud Duck "Marco Polo" | alternatively in place of Venison
(available from 2 portions per evening)

50/50 – the cross between Japanese Tajima cattle and robust Angus cattle.

Unfortunately, we are unable to offer a lactose-free or gluten-free dinner menu.