



Dinner-Menu

- C'est Venice -

Cicchetti 1876

Variation "Gusto del Capo"

Bao Polpo
Crab soup
Risi e Bisi 2.0
Capesante Veneziana

Buri Crudo

Light-cured with coconut blossom sugar and Limonaia orange
Spring herbs | jalapeño | roasted corn

A Bowl of Happiness

Cinta Senese ragù
Piemontese egg noodles | smoked buffalo mozzarella

Wild-Caught Sea Bream

Beurre blanc with Limonaia lemon
Coconut | coffee | asparagus

Burgaud Duck "Marco Polo"

Cooked on the carcass
Szechuan pepper | morel mushrooms | Shao Xing wine

Strawberries in the Field

Chocolate | iced kefir | pistachio

Caffé Florian

A sweet finale

€180

Short Rib | Alternative instead of Burgaud duck