

BISROUROT

# Welcome to Bistrot

\*Crustacean carpaccio, passion fruit, marinated onion, wild berries 24  
  

\*Steaktartare, chives, capers, mushrooms, yolk, mustard seeds 20  
   

\*Octopus, 'Nduja, burrata, lettuce 22  
 

\*Fish croquette, marinated shallot, tarragon emulsion 16  
     

\*Potatoe Dumplings, blue cheese, spinach, hazelnuts 20  
    

\*Raviolo, mantis shrimp "busara", burrata, basil 22  
    

\*Saffron tagliolini, ossobuco ragout 20  
    

\*Risotto, baby octopus ragout, cauliflower, bay leaf (min 2 pax) 24  
   

\*Thone of veal Milanese style, fresh fried potatoes,  
chive sauce, spring salad 28  
  

\*Fish steak, seasonal vegetables 28  


\*Sliced beef, tomato confit, chimichurri 28  


\*Deep Fried Adriatic fish based on market availability 28  
    

\*Based on market availability: catch of the day 7.50 per 100 g  
Baked or grilled, served with seasonal vegetables  


Vegetables 8