MISTRAL RESTAURANT

GRAND HOTEL VILLA SERBELLONI

TASTING MENU 7 COURSES

"In my kitchen, the transformation of ingredients always prioritizes respecting their integrity, soul, and essence."

Chef Ettore Bocchia

TASTING MENU 7 COURSES

TASTING MENU 7 COURSES	PREMIUM WINE PAIRING – 4 GLASSES · PER PERSON	WINE PAIRING – 4 GLASSES · PER PERSON	WINE PAIRING – 5 GLASSES · PER PERSON
295	290	120	140

STARTERS

Bao, almond creme, garden vegetables, and herbs by Jacopo 60

Ethical foie gras by Eduardo Sousa, served in three expressions 95
Date, pear, kumquat, champignon mushroom, aged balsamic vinegar

Kamchatka king crab 90
Coconut, Siberian caviar "Antonius Caviar 6", apple, avocado · Cappuccino of its salad, king crab gelée, macadamia nut · Fried claw, kimchi sauce

Hare loin, fruits and vegetables, clover, brioche with braised shoulder ragù 75

Calamari sheets, musky octopus, scarpette clams and wild clams 75

FIRST COURSES

Handcrafted peacock tortellino 60
Fava bean marò, peacock consommé

Coloured pasta cappelletto, black pig, spiced broth 65

Carnaroli 65
Hazelnut, green apple, salted lemon, mushroom emulsion and lemon verbena

Bigoli, "Storico Ribelle" cheese and pepper 60

Mixed pasta, shellfish, potato and leek foam 75

MAIN COURSES FROM LAND

Rossini-style beef tenderloin 90

All prices are in EUR.

TASTING MENU 7 COURSES

MAIN COURSES FROM LAND · CONTINUED

Guinea fowl in three interpretations — 75
Pistachio-crusted breast · Sicilian-style braised leg · Crispy wing, stuffed with dried fruits and nuts

Milanese-style venison cutlet stuffed with aromatic herbs — 85

Autumn vegetable pithivier, truffle reduction — 70

MAIN COURSES FROM WATER

Grouper, sea urchin bagna cauda — 85
Cervere leeks, black sesame green bean salad

Carabineros prawn and deep-sea scallop — 115
Siberian Caviar "Antonius Caviar 6*", celeriac cream

TABLESIDE SERVICE FOR TWO

Spaghetto with wild blue lobster — 100 € p.p.

Veal chop, butter and sage — 90 € p.p.
Seasonal vegetables, potatoes

Catch of the day, oven-roasted — 95 € p.p.
Natural jus

Pressed duck in two services — 115 € p.p.
Pink breast, puff potato, Chinese cabbage · Crispy leg, leaf salad, fresh and dried fruits, Perigourdine sauce

DESSERTS

Seasonal fruit with liquid nitrogen ice-cream — 35

Domori 72% soufflé — 35
Fior di latte ice-cream, salted caramel

Walnut, chocolate, cocoa infusion — 35

All prices are in EUR.

TASTING MENU 7 COURSES

DESSERTS · CONTINUED

All About Chocolate	35
Figs, lemon and almond, verbena broth	35
Cheeses selection	35

All prices are in EUR.