LE JARDIN

HOTEL DE RUSSIE

MENU

Chef Fulvio Pierangelini

Breakfast 07:00 - 10:30 · Lunch 13:00 - 15:00 · Dinner 19:30 - 22:30

MAIN MENU

STARTERS

Artichoke salad, pecorino and mint	25
Traditional puntarelle salad	28
Burrata, turnip top cream, black truffle	35
Amberjack crudo, Pantelleria pesto, rocket salad	37
Scallops, potato velouté and white truffle	42
Light fried calamari*, king prawns* and courgette flowers	38
Fassona beef tartare, light mustard mayonnaise	36

FIRST COURSES

Romanesco broccoli cream, herb ricotta	32
Pumpkin tortelli, butter and Parmesan	37
Spaghetti with fresh tomato and basil	35
Risotto with tardivo radicchio, beetrot, pomegranate and black garlic	39
Linguine with clams	40
Traditional beef ragù lasagnetta	35

MAIN COURSES

Roman-style artichoke	36
Roasted octopus*, broad beans and chicory	42
Grilled seabass with lemon, rosemary and Roman-style puntarelle	52

Prices in euros (€).

MAIN MENU

MAIN COURSES · CONTINUED

Catch of the day with olive oil potato cream and artichokes	54
Mini veal milanese, tarragon green beans, spicy sauce	40
Beef fillet, green peppercorn sauce, baby chard, turnip gratin	60
Lamb medallions, potatoes and seasonal mushrooms	40

SIDE DISHES

Mixed leaf salad	18
Heirloom tomato salad	16
Grilled vegetables	25
Sautéed turnip tops	18
Chicory with garlic, olive oil and chilli	18
Swiss chard with lemon	18
Extra virgin olive oil creamed potatoes	20
Legume casserole	25

Prices in euros (€).

DESSERT MENU

Chocolate fondant tart, vanilla ice-cream	19
Nougat parfait, chocolate sauce	19
Tiramisù Le Jardin	18
Babà, whipped cream, strawberries and vanilla ice cream	18
Our lemon tart with almond meringue, mint ice-cream	19
The “Sweet Selection” Ricotta cheese “Cannolo” with raspberries / Crème brûlée / Citrus fruit crêpes	22
Ice-creams	16
Sorbets	16

Prices in euros (€).