ORIENTAL BAR & BISTROT

HOTEL METROPOLE VENEZIA

AUTUMN DINNER MENU

Open daily 12 to 24

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OUR DISHES

Seared scallops 34
Oysters infusion with Martini Dry, glasswort and herbs from Sant'Erasmo

Cuttlefish in two styles 30
Cuttlefish sphere with peas and crispy bread leaf. Hand cut cuttlefish beans cream, rapini and confit cherry tomatoes

Basket of prawns in panko crust 28
Vegetable chips with pepper chutney

Breaded and fried egg 28
Smoked eggplant mousse, bavaroise of Grana Padano Riserva

Aubergine Parmigiana 26
Mozzarella, basil and tomato sauce

Baccalà in oil poaching 36
Cream of onion confit and parmesan cheese, spinach, "bottarga" and fried leeks

Seared Octopus 30
It own mayonnaise , pumpking puree, sesame seeds, taggiasche olives, purple cabbage

Pork cheek braised in Modenese vinegar 32
Celeriac puree with orange and Jerusalem artichokes

CHEF'S SIGNATURE

Tataki tuna with sesame seeds 38
Cardamom, soy and vegetables with ginger

TASTING OF SMALL APPETIZERS

Veneziani 38
Cuttlefish sphere with peas and crispy bread leaf. Polpette of creamed "baccalà". Savory flan with glasswort. Prawns in Venetian-style "saor"

Special dinner 3-course menu à la carte € 90 per person. Cover charge € 10 per person.
Please ask for the allergen booklet. If fresh products are not available on the market, top quality frozen products will be used instead.

AUTUMN DINNER MENU

TASTING OF SMALL APPETIZERS · CONTINUED

Oriental 38
Tataki tuna with sesame seeds, cardamom, soy and vegetables with ginger. Meatball with green curry. Chickpeas terrine, oriental spices pearls. Prawn in panko crust with bell pepper chutney

OUR HOMEMADE PASTA

Fresh double-yolk tagliolini pasta 34
Seared prawn, black truffle, Pecorino di Fossa cream

Homemade ravioli filled with veal shank 34
Parmesan and radicchio sauce, veal jus, purple potato chips

OUR CLASSIC RISOTTO

Risotto of Gran Riserva Parmesan 26
creamed with Valdobbiadene Prosecco DOCG

OUR SOUPS

Onions and chesnuts soup 22
Herbs and organic Extra Virgin olive oil

Velouté of winter vegetables 22
Rosemary-Infused Croutons

DULCIS IN FUNDO

Tiramisù Metropole 18
coffee cream and cocoa bean nibs, chocolate biscuit

Orange Semifreddo 18
with honey and a rum-infused chocolate

Homade apple cake 18
Vaniglia sauce

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DULCIS IN FUNDO · CONTINUED

Almond crumb Fregolotta 16
Ancient venetian recipe

Chef's biscuits 18
Biscuits selection from the chef

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