LPV BISTROT

LONDRA PALACE VENEZIA

A TASTY BREAK

HOW TO READ THIS MENU

Allergen codes appear beside a dish only when the house declares them.

DIETARY MARKS

✦ Signature dishes from Chef Daniele

THE LINE BENEATH A DISH

Tempura Prawns *(1)(2)(30)*

Served with guacamole, fresh tomatoes, sweet-and-sour onions, and passion fruit sauce

Some dishes and beverages may contain one or more of the 14 allergens listed in Regulation (EU) No. 1169/2011. The dining staff is available to provide any information regarding the nature and origin of the food served.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten
(2) Crustaceans
(3) Eggs
(4) Fish
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FISH MENU TASTE — 40

Venetian Appetizer *(1)(2)(4)(7)(30)*
Sardines in saor, creamed Codfish, gratinated Pilgream scallop and roasted polenta

Paccheri with Seafood *(1)(2)(3)(4)(9)(14)(30)*
Housemade bronze-cut paccheri pasta with “cassopipa” ragù

One drink included

MEAT MENU TASTE — 35

Veal tonnato *(3)(6)(7)(9)(11)*
with capers, anchovies, pickled cocumbers and lemon zest

Lasagna in cocotte *(1)(3)(7)(9)(30)*
Egg lasagna sheets layered with béchamel, beef ragù, and Parmesan

One drink included

VEGETARIAN MENU TASTE — 30

Buffalo Mozzarella & Caponata *(1)(7)(9)*
Buffalo mozzarella D.O.P. with vegetable caponata, basil coulis, fried capers, and Taggiasca olive crumble

Spaghetti with Tomatoes Two Ways *(1)(6)(8)(9)*
Single -variety Senatore Cappelli spaghetti, with toamato sauce and fresh tomatoes and basil

One drink included

PESCARIA

Tempura Prawns *(1)(2)(30)* ✦ — 19
Served with guacamole, fresh tomatoes, sweet-and-sour onions, and passion fruit sauce

Sea Bass Tartare *(4)(20)* ✦ — 30
Seasoned with lemon balm, salted lemonand prosecco gel

Tagliolini black ink *(1)(3)(14)* — 20
Housemade bronze-cut tagliolini pasta with cuttlefish ragù and squid ink sauce

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PESCARIA · CONTINUED

Busera del Doge *(1)(2)(3)(9)(30)* — 35
Housemade pasta with langoustines and prawns in a spicy tomato sauce

Fried Fish Platter *(1)(2)(4)(6)(7)(10)(30)* — 36
Shrimps and squid served with vegetables, fried sage leaves, and tartar sauce

Catch of the Day *(2)(4)(14)* — a partire 9 /hg
Chef's selection of fresh fish

BECCARIA

Salad of Roasted Duck *(7)(9)* ✦ — 18
Shredded Duck with warm legume salad

Truffle Carpaccio *(3)(7)(10)(30)* — 38
Thinly sliced beef carpaccio, seasoned with mustard sauce, black truffle, rucola e parmigiano

Whole Wheat Tagliatelle with Veal Ragù *(1)(3)(7)(9)* — 20
Housemade bronze-cut tagliatelle pasta with veal ragù and fresh fennel

Bigoli with Goose Ragù *(1)(3)(7)(9)* — 22
Housemade bronze-cut bigoli pasta with hand-cut goose Ragù

Venetian-Style Liver *(7)(9)* — 32
Seared veal liver with braised onions and roasted polenta

From the Butcher — a partire 8/hg
Chef's selection of meat cuts

ERBARIA

Artichoke flan *(1)(3)(7)* — 16
Leek velouté, mint oil and rice chips

Warm Grain Salad *(1)(6)(7)* — 15
With miso, curry-marinated vegetables, and ricotta

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ERBARIA · CONTINUED

Trofie with Pesto *(1)(3)(7)(8)(9)* — 18
Dorum wheat trofie pasta with pesto, potato cream, pinenuts and toasted bread crumbs

Gaspacho *(1)(3)(7)(8)(9)* — 16
Beefsteak tomato gazpacho with whole wheat croutons and parika oil

Hummus and Fried Vegetables *(1)(7)(9)(11)* ✦ — 23
Chickpea hummus served with seasonal fried vegetables

Tofu with Thai vegetables *(6)(7)(9)(11)* — 27
Grilled tofu with sautéed vegetables, toasted sesame, oriental sauce, and a mille-feuille of potatoes

SALADS

Smoked Salmon Salad *(3)(4)(6)(7)(10)(11)* — 27
Smoked salmon, toasted sesame seeds, mixed greens, Chioggia radicchio, Grana Padano, and Caesar dressing

Detox Salad *(7)(8)* — 24
Avocado, sun-dried tomatoes, pickled cucumbers, toasted walnuts, Taggiasca olives, Chioggia radicchio, Castelfranco lettuce, and yogurt-lemon dressing

Prosciutto and Melon — 29
Classic pairing of cured ham and seasonal melon, subject to availability

LPV Caesar Salad *(1)(3)(6)(7)(8)(10)* — 26
Roasted chicken breast, Chioggia radicchio, Castelfranco lettuce, Grana Padano, and Caesar dressing

Buffalo Mozzarella Caprese *(7)* — 26
Buffalo Mozzarella DOP, tomatoes, basil cream, and Taggiasca olives

TO SHARE

Caviar & Vodka *(1)(3)(4)(7)* — 99
10g of caviar, served with blinis, crème fraîche, vodka or champagne

Platter of Cured Meats *(1)(3)(7)* — 29
Selection of traditional Venetian cured meats with pickled and preserved vegetables

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TO SHARE · CONTINUED

Cheese Platter *(1)(3)(7)(30)* 29
Selection of cheeses served with jams, honey, and brioche

Venetian Platter *(1)(3)(7)(30)* 32
A mixed selection of cured meats and cheeses from the Veneto region

French Fries *(30)* 11

SANDWICH

Vegetarian Burger *(1)(3)(7)(8)(9)(11)(30)* 30
Housemade bun served with a vegetable patty, rocket, sun-dried tomatoes, Grana Padano cream, and French fries

Classic Burger *(1)(3)(7)(8)(9)(11)(30)* 33
Housemade bun served with a beef patty, lettuce, tomato, pickles, onion, and French fries. Make it your own with crispy bacon and/or cheese

Club Sandwich *(1)(3)(7)(8)(9)(10)(30)* 32
Turkey, hard-boiled eggs, bacon, romaine lettuce, tomatoes, French fries, artichokes, and LPV sauce

Rustic Toasted Sandwich *(1)(3)(7)(8)(9)(30)* 19
Artisan bread, cooked ham, cheese, served with French fries and LPV sauce

WINE SELECTION — CHAMPAGNE & ITALIAN SPARKLING WINES (12) · 125 ML / BOTT

Prosecco Crede DOCG, Bisol 12 / 55

Moscato Fior d'Arancio DOCG Maeli 14 / 65

Franciacorta DOCG Brut, Contadi Castaldi 15 / 70

Franciacorta DOCG Rosé Contadi Castaldi 16 / 75

Ferrari Maximum Brut Blanc de Blanc Trento DOC 16 / 75

Ferrari Maximum Brut, Rosé Trento DOC 18 / 85

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WINE SELECTION · CONTINUED

Taittinger Brut Prestige	28 / 120
Billecart Salmon Le Réserve	32 / 160
Taittinger Brut Prestige Rosé	35 / 170
Billecart Salmon Le Rosé	45 / 230

WHITE WINES

(12) · 150 ML / BOTT

Malvasia, A Mi Manera Tony Bigai	14 / 65
Soave Superiore D.O.C.G “Il Casale” Vicentini	14 / 65
Pinot Grigio Valdadige DOC Santa Margherita	14 / 65
Chardonnay IGT Santomé Marca Trevigiana	14 / 65
Vermentino, Su’entu, Sardegna	15 / 70
Lugana DOC, Lunatio di Masi	15 / 70
Gewürztraminer, Kettmeir	15 / 70
Sauvignon Cicinis, Collio DOC Frescobaldi	18 / 85
Chardonnay Rossj-Bass Gaja	40 / 180

ROSÉ WINES

(12) · 150 ML / BOTT

Nina rosè IGT cantine Su’entu	13 / 60
Rosa dei Masi, Cantine Masi	14 / 65
Aliè Rosé IGT,Frescobaldi	14 / 65

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ROSÉ WINES · CONTINUED

Château Minuty, Côtes de Provence AOC	16 / 69

RED WINES

(12) · 150 ML / BOTT

Valpolicella DOC, Valpantena Bertani	13 / 60
Ripasso della Valpolicella DOC Bertani	15 / 70
Pinot Nero DOC, Kettmeir	15 / 70
Nipozzano Riserva Chianti Rufina DOCG Frescobaldi	17 / 80
Brolo Campiofiorin Riserva Masi	18 / 85
Rosso di Montalcino Pieve Santa Restituta Gaja	20 / 95
Amarone della Valpatena DOCG Bertani	26 / 120
Brunello di Montalcino Riserva 2019 Belpoggio	40 / 180
San Leonardo, IGT Dolomiti Cantina San Leonardo	45 / 230

INNOCENT COCKTAILS

VOL. 0,0%

Kind Americano Non-alcoholic vermouth and bitters, soda water	20
Respectful Negroni Tanqueray 0.0, non-alcoholic vermouth and bitters	20
G&T 0.0 Tanqueray 0.0, tonic water	20
Life Passion fruit, fresh mint mixture, LPV lime, sugar	20

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INNOCENT COCKTAILS · CONTINUED

Happy Island 18
A tropical cocktail, strawberry, guava, lychee and lemonade

THE BEST OF...

Americano 4.1 *(12)* 24
LPV vermouth 4.1, LPV bitter 4.1, aromatic essences and bitters, soda water

LPV Martini "2019" *(12)* 26
LPV gin stored at – 20°C, LPV vermouth dry

LPV Sangria *(12)* 24
Red wine, port, brandy, with seasonal fruit and spices (June – July – August)

LPV Bloody Mary *(1)(2)(4)(6)(9)(10)(11)(12)* 26
Tomato juice seasoned with a mix of spices and aromas, fresh basil, Dijon mustard, dry sherry, and premium vodka

SPRITZ CORNER

Achille *(12)* 20
Our house Spritz since 2011

Hugo St-Germain *(12)* 21
The sweet one

Select *(12)* 15
The Venetian original

Aperol *(12)* 15
The most popular

Campari *(12)* 15
Classic

Cynar *(12)* 15
Bitter

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SPRITZ CORNER · CONTINUED

Venturo *(12)* 20
Mediterranean

Limoncello *(12)* 21
Summery

CAFFETTERIA

Espresso, decaffeinated, barley, ginseng 6

Double espresso 8

Cappuccino 8

Latte macchiato 9

French Press 9

Caffe shakerato 10

Hot chocolate* 14

LPV loose leaf tea 10

Fruit and herb infusions 11

Iced Teas * 13
Lemon, mint, strawberry and mixed berry

** Seasonal availability (winter/summer)*

FRUIT JUICES

Alain Milliat 8
Apple, pear, apricot, peach, pineapple

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FRUIT JUICES · CONTINUED

Fresh-squeezed citrus juice Orange, grapefruit, lemon	10

BEERS

Birra Venezia Bionda	10
Birra San Marco Strong	10
Birra Venezia Rossa	10
Birra San Marco Pils	10
Edelstoff Augustiner Hell	14
Weihenstephaner Weiss	14
Kei Os IPA	10
Birra Forst Zero 0.0 %	8

SOFT DRINKS

Coke, Coke Zero, Sprite	9
Lurisia Aranciata, Chinotto	9
Cedrata Tassoni	9
Sanbitter, Gingerino, Crodino	8
Fever- Tree sodas	8
Red Bull Energy Drink	8
Acqua Panna	45 cl. 7 / 75 cl. 9

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Acqua S. Pellegrino	45 cl. 7 / 75 cl. 9

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