

Redeemer feast menu

Saturday 17th April 2021

Welcome aperitif with entrée

STARTERS




Raw seafood (shrimp scampo, red lobster, tuna tartare, scallop)
"In saor" scallop (seasoned with onions, pine nuts and raisins)
"Miyabi" Wagyu fried tartare with potato mousse and leek sprouts
Knife cut Chianina from butcher shop "Fracassi" with pistachio burrata and finger lime

FIRST COURSES

Risotto with gò (fish from the lagoon of Venice)
Fresh egg "Bigoli" pasta with Cantabrian anchovy sauce and mullet bottarga
Fresh egg "Ravioli del plin" pasta with asparagus, parmigiano cheese fondue and black truffle
Fresh egg "Cappelletti" pasta stuffed with "Miyabi" Wagyu served with roast sauce

*** basil and lemon sherbet ***

SECOND COURSES

 Grilled dentex with potato mille-feuille and hollandaise sauce
 Chianina "tagliata" (sliced grilled beef) from butcher shop "Fracassi" with grilled asparagus
 Plate with grilled seasonal vegetables and basil mayonnaise

DESSERTS

Tiramisù with free range chicken "Mountain Egg"
Crème brûlée
Watermelon ice cream

Coffee

*All dishes are served with a basket of artisanal bread made with selected and naturally leavened organic flour

For further information about substances and allergens you can consult the specific documents that will be provided by the service staff.

*One dish of your choice from: starters, first courses, second courses and desserts.

Outdoor patio € 130,00

Indoor dining room € 110,00



= grilled

specialità
BREAD & GRILL

GIUDECCA 461
(PALANCA WATERBUS STOP)

MAJER
VENEZIA