

Menu

BISTROT DE VENISE

RISTORANTE BAR ENOTECA

VENEZIA EST 1993



GASTRONOMIA & VINO
ARTE & CULTURA



Romantic Venetian Menu
Classic & Modern Cuisine

Your romantic candlelit dinner in Venice...
in an elegant setting
with professional and personal service...

Your Special Table

Welcome drink with Prosecco DOCG and Starter
Three Courses menu with a choice for each course
Our Heart Shaped Dessert “Cuor de Venexia”
One Red Rose for your Partner

Starter and petit four included
Wines and beverages excluded



Welcome starter

Appetizers

Scallops

Seared scallops, smoked cauliflower cream, hibiscus powder, buckwheat and tapioca chips

-Or-

Marinated Sturgeon - Historic Venetian Cuisine

Sturgeon marinated in “vin cocto” (mulled wine), vegetables “in carpione” (soused) and ancient mustard.

Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.

-Or-

Beef tongue “salmistrada” - Historic Venetian Cuisine

Warm cured beef tongue, Venetian “mostarda” and green parsley sauce

First Course

Raffioli de herbe...vantazati - Historic Venetian Cuisine 14th century

Handmade ravioli stuffed with fermented ricotta cheese & herbs, saffron sauce, caramelized and spiced almonds

-Or-

Linguine alla “Buzara”

Durum wheat pasta “Benedetto Cavalieri” with scampi, San Marzano tomato and scampi coulis, tomato flakes, chilli pepper oil. Dalmato-Veneta old fashioned recipe

-Or-

“Raw-Cooked” Risotto - Specialty of Bistrot de Venise

Fennel flavored risotto with “cooked-raw” shellfish, dill essence, licorice and star anise powder

Main Course

Umbrine

Umbrine fish fillet cooked at low temperature, glazed leek, anchovy gel, lemongrass sauce, salmon roe, lemon balm

-Or-

Lamb - Historic Venetian Cuisine 14th century

Orange and rosemary flavoured lamb with its spiced jus, warm pumpkin carpaccio, candied orange zest and cumin

-Or-

Beef fillet in Amarone wine sauce

Beef fillet in Amarone wine sauce (Az. Agr. Le Bignele) and its jus, truffle flavored Duchess potatoes

Dessert

*Our “maison” Heart Shaped Dessert “Cuor de Venexia”:
passion fruit parfait with a red fruits heart, cocoa bisque,
crispy dark chocolate crisp, raspberry glaze and gold leaf*

10% Surcharge: bread, cover charge, complimentaries & service

