

BISTROT DE VENISE



VENEZIA
EST. 1993

Aperitif & Oysters



Oysters from Marennes - France

Pléiade Poget Special l' Exquise each € 6,00



Sparkling Wines

- Prosecco Brut D.O.C.G. - Glera € 6,00
- Metodo Classico Buvoli MC - Pinot Nero € 10,00
- Franciacorta Brut D.O.C.G. - Chardonnay € 10,00
- Franciacorta Rosé D.O.C.G. - Pinot Nero € 10,00
- Champagne A. Bergère Brut - Chardonnay, Pinot Nero € 13,00

Signature Cocktails

- Spritz Bistrot de Venise - Unique blend of bitter aperitifs € 7,00
- Bellini - White Peach Puree and Prosecco 10,00
- Grandma' Old Fashion - Bourbon, Apple Pie Syrup and bitters € 12,00
- Fall Sour - Scotch Whisky, Chestnut Syrup, Honey, Fresh Lemon Juice € 13,00
- La Passione - Tequila Blanco, Passion fruit, Almond Syrup € 13,00
- Salted Caramel Alexander - Brandy, White Chocolate Licor, Cream and Salted Caramel € 13,00
- Tangerine Mule - A pleasant marriage between Gin and Mandarine € 13,00
- Vivaldi - Vodka, Pomegranate Juice, Cardamom Syrup and Prosecco € 13,00
- Paloma de Oaxaca - Mezcal Joven, Pink Grapefruit Juice, Cinnamon Syrup and Fresh Lime Juice € 14,00
- Fruit Punch (No alcool) - Orange Juice, White Peach Puree, Cranberry Juice € 9,00

International Classic Cocktails

- Martini Cocktail, Manhattan, Negroni, Champagne Cocktail, etc. € 9,00 / 16,00

Fortified Wines

- Marsala Vergine € 7,00
- White Port € 7,00
- Vintage Port € 15,00

Tax & Cover charge 12%



Appetizers

Beef carpaccio € 18,00

Beef carpaccio, porcini mushrooms mayonnaise, hazelnuts, egg gelée and rosemary oil powder

Gourmet Egg € 18,00

Sous-vide mountain egg, pumpkin cream, Asiago cheese mousse, crispy cabbage and raisins in Marsala

Scallops € 24,00

Seared scallops with Mediterranean bread and butter, coral and shellfish emulsion, crunchy sweet and sour onion

Soft Crabs € 28,00

Fried soft crabs with baby artichoke salad, a venetian cuisine speciality

Raw of the sea € 34,00

Selection of five raw fish specialities, depending on market availability

Chef's Choice € 34,00

A selection of our starters. Five seasonal suggestions by the Chef

Tax & Cover charge 12%



Classic & Modern Italian Cuisine

First Course

Lasagne € 18,00

Homemade lasagne with beef & veal ragout, Béchamel sauce and Parmesan cheese au gratin. A great classic Italian dish

Spaghetti with cuttlefish € 20,00

Spaghetti with “Sepe in Tecia”, cuttlefish in black sauce, For over a century, a great classic dish of the Venetian cuisine “

Spaghetti “Busara” style € 28,00

‘Spaghetti “Busara” style, scampi, coulis of datterini tomatoes, garlic and chilli pepper

Stuffed “buttons” € 28,00

Fresh pasta “buttons” with Jerusalem artichoke, glazed eel, its roasted consommé and smoked herring caviare

Raw-Cooked Risotto € 30,00

“Cooked-raw” shellfish risotto scented with liquorice and star anise. Specialty of the Bistrot de Venise.

Tax & Cover charge 12%



Classic & Modern Italian Cuisine

Main Course

Calf's Liver alla Veneziana € 26,00

Calf's liver, stewed onion, olive oil and butter, served with soft yellow polenta

Swordfish fillet € 28,00

Swordfish fillet served in its cooking oil, red cicory, red prawns mayonnaise, caramelised pecan nuts

Quail € 28,00

Boned quail stuffed with bread and lardo di Colonnata, endives marinated with saffron, Bearnaise sauce and quail gravy cherry juice

Sea bass € 32,00

Line-caught sea bass, smoked cauliflower cream, crispy broccoli, Jamaican pepper and lemon emulsion

Rubia Gallega beef fillet € 42,00

Rubia Gallega beef fillet cooked its demiglace, pumpkin cream, honey mushrooms (Armillaria Mellea) and Pommery mustard

Vegetables & Crudités

Seasonal mixed salads € 8,00

Boiled Vegetables € 8,00

Tax & Cover charge 12%



Light Lunch & Dinner Menù



Vegetable Minestrone € 14,00



A great classic of Italian cuisine, home-made vegetable' minestrone with Genoese Pesto and extra virgin olive oil

Tagliolino tomato and Parmigiano € 16,00



Tagliolino with tomato, Parmigiano-Reggiano mousse and basil-flavoured oil

Vegan Thought €16,00



White cauliflower heart seared in cocoa butter, pumkin cream, black garlic, vegan mayonnaise, vegan curd, onions caramel and ash oil

Eggplant Parmigiana € 16,00



Fried eggplant Parmigiana, with mozzarella cheese, tomato sauce, Parmigiano cheese and basil

“Maison” smoked salmon € 18,00



Maison smoked salmon served with Normandy butter and panbrioche

Tax & Cover charge 12%



....White truffle



Gourmet egg & Truffle € 38,00

Gourmet egg on potato mousse topped with white truffle
(6 grams)

Tagliolini & Truffle € 44,00

Homemade egg tagliolini & white truffle (6 grams)

Fillet & Foie Gras & white truffle € 74.00

Dry Aged fillet of Rubia Gallega, foie gras escalope,
white truffle (6 grams)



Tax & Cover charge 12%



SAMPLING MENU

“Classic & Modern Venetian - Italian Cuisine”

4 Courses - € 74,00 - Cover charge & Tax 12%

APPETIZERS

***Reduced portion-Tasting menu*

Sous-vide mountain egg, pumpkin cream, Asiago cheese mousse,
crispy cabbage and raisins in Marsala

- or -

Seared scallops with Mediterranean bread and butter, emulsion of coral and shellfish,
crunchy sweet and sour onion

FIRST COURSE

***Reduced portion-Tasting menu*

Spaghetti with “Sepe in Teca”, cuttlefish in black sauce

- or -

Homemade lasagne with beef & veal ragout, Béchamel sauce
and Parmesan cheese au gratin. A great classic Italian dish

MAIN COURSE

***Reduced portion-Tasting menu*

Duck in “Sauce Pevarada” with apple and red onion chutney
Bartolomeo Scappi, 16th century

- or -

Line-caught sea bass, smoked cauliflower cream, crispy broccoli with Jamaica
pepper and lemon emulsion

DESSERT

Tiramisu Classico, Bistrot de Venise version, original recipe from Treviso with
mascarpone cheese, cocoa, coffee

- or -

Traditional Orange Crème Brulée with rosemary ice-cream
Goldoni Cuisine, XVIII sec.

WINE

Wine-Food Pairing € 35,00

4 glasses (80 ml) of “Classic” Italian wines, Doc & Docg

TASTING MENU

“Historic & Modern Venetian Cuisine”

6 Courses - € 110,00 - Cover charge & Tax 12%

APPETIZER - TWO OF YOUR CHOICE

**Reduced portion-Tasting menu

*Scampi in a sweet and sour sauce.

Revisitation of a great classic dish of Venetian cuisine.

- or -

Beef carpaccio, porcini mushrooms mayonnaise,
hazelnuts, egg gelée and rosemary oil powder

- or -

Sous-vide mountain egg, pumpkin cream, Asiago cheese mousse,
crispy cabbage and raisins in Marsala

- or -

Fried soft crabs with baby artichoke salad, a venetian cuisine speciality

FIRST COURSE

**Reduced portion-Tasting menu

Raffioli de herbe ...vantazati - Anonymous Venetian chef, 14th century.

These handmade ravioli are stuffed with sweet cheese,
smoked ricotta cheese, herbs with raw sugar wafer.

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Spaghetti “Busara” style, scampi, coulis of datterini tomatoes,
garlic and chilli pepper

MAIN COURSE

**Reduced portion-Tasting menu

Calf's liver, stewed onion, olive oil and butter, served with soft yellow polenta

- or -

Ombrine with grapes and sweet-and-sour pumpkin

DESSERT

Traditional orange Crème Brulée (Rosada) with rosemary sherbet.

- or -

White Royal Cake, ricotta cheese, ginger heart, rose ice cream and gelée with
wild berries. Chef Bartolomeo Scappi, 16th century.

WINE

Wine-Food Pairing € 55,00

6 glasses (80 ml) of “Classic” Italian wines, Doc & Docg

Historic & Classic Venetian Cuisine

At the heart of european cuisine,
discovering the ancient flavours of Venice

First Course

Homemade Pasta in “Saor” € 20,00

“Lasagnuole” with Sardines in Venetian Saor.

Our reinterpretation of a great classic dish of historic Venetian cuisine
with homemade pasta prepared by our own Chefs

Pasta & Goose € 22,00

Jewish Ghetto-Venetian Cuisine 16th-century

Homemade pasta with goose sauce, pinenuts & raisins,
flavoured with rosemary and sage.

Raffioli de herbe € 22,00

Unknown Venetian Chef 14th-century

Raffioli de herbe ...vantazati

These handmade ravioli are stuffed with sweet cheese,
smoked ricotta cheese, herbs with raw sugar wafer.

Tax & Cover charge 12%



Historic & Classic Venetian Cuisine

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Main Course

Duck Breast € 28,00

Recipe Bartolomeo Scappi, 16th century Chef.

Duck in “Sauce Pevarada” with apple and red onion chutney

Baked Eel € 28,00

Popular Venetian Tradition 14th-century.

Baked eel with bay leaves and pepper. The eels were were roasted outside the mouth of Murano ovens, seawater, laurel and grains of pepper

Ombrine € 30,00

Maestro Martino 15th century

Ombrine with grapes and sweet-and-sour pumpkin

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