



HVF

GOLD
CHAMPAGNEBAR

KRUG

CHAMPAGNE

Experience

Champagne Menu

Oyster & Fish

Raw fish - Il Crudo di pesce	75,00
Fish tartare, shellfish, oysters with exotic fruit, crispy vegetables	
Plateau Royal (per 2 people)	140,00
Oysters, shellfish & molluscs, served with flavored butter, mayonnaise, mignonette sauce	
Oysters - Selezione di Ostriche	45,00
The oysters are on ice and served with mignonette sauce, toasted bread and butter	
Fish-Burger	22,00
Salmon, mackerel, seabass Salmone, palamita, branzino	

Caviar

Caviar "Calvisius" Tradition 30 gr	110,00
All types of caviar are on ice and served with buckwheat blinis, butter, buffalo yogurt, eggs, mignonette sauce	
Smoked Salmon, Caviar & Buffalo	50,00
Served with toasted bread, blinis, flavored ricotta cheese	

We invite guests with allergies or intolerances to refer to the staff for clarification (REG. UE 1169/2011)
The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)

Si invitano gli ospiti con allergie o intolleranze a fare riferimento al personale di sala per le necessarie delucidazioni (REG. UE 1169/2011)
Il pesce servito crudo è stato sottoposto ad abbattimento rapido (REG. CE 853/04)

From 7:00 pm to 24:00 pm - Dalle 19:00 alle 24:00

Executive Chef **Savio Perna**

Champagne Menu

Paccheri pasta with redfish ragù	26,00
Mezzi Paccheri con ragù di scorfano	
Spaghetti lemon flavored with langoustine	30,00
Spaghetti al limone con scampi	
Fish & shellfish soup	38,00
La zuppa di pesce	
Fried fish & vegetables tempura	26,00
Frittura di pesce & verdure in tempura	
Buffalo Taleggio cheese fondue, fried dumplings, Culatello ham	30,00
Fonduta di Taleggio di bufala, gnocco fritto e Culatello	
Selection of cheese	22,00
Selezione di formaggi	

Sweetness

Buffalo yogurt ice-cream, streusel of hazelnut and raspberries	16,00
Gelato allo yogurt di bufala, streusel di nocciola e lamponi	
Eggnog puffs & Limoncello	16,00
Sfoglina allo zabaione di limoncello	
Berries cup...	18,00
Coppa di frutti rossi ...	
Seasonal fruit salad	18,00
Tagliata di Frutta	
Homemade ice-cream and sorbets	15,00
Gelati e Sorbetti	

Champagne Montagne de Reims

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Behind every precious drop of Krug stands the dream of a visionary.
One man who, long before others, understood that the essence of Champagne is pleasure.
So, over 170 years ago, Joseph Krug broke with convention to follow his vision.
To this day, the House of Krug lives and breathes his enduring philosophy,
creating only prestige Champagnes since 1843.

	By the glass	Bottle
Grande Cuvée Brut (s.a.) Chardonnay, pinot noir, pinot meunier	45,00	310,00
Rosé Brut (s.a.) Chardonnay, pinot noir, pinot meunier		460,00
Brut Vintage (2004) Chardonnay, pinot noir, pinot meunier		380,00
Brut Collection (1988) Pinot noir, chardonnay, pinot meunier		850,00
Clos Du Mesnil Blanc de Blancs (2004) Chardonnay		1350,00
Krug Clos d'Ambonnay (2002) Pinot noir		2850,00

Champagne Moët & Chandon (Épernay)

	By the glass	Bottle
Dom Pérignon Brut Vintage (2009) Chardonnay, pinot noir		300,00
Dom Pérignon Brut Vintage (2008) Chardonnay, pinot noir	40,00	310,00
Dom Pérignon Brut Vintage (2006) Chardonnay, pinot noir		320,00
Dom Pérignon Vintage Rosé (2004) Chardonnay, pinot noir		450,00
Dom Pérignon P2 (2000) Pinot Noir, Chardonnay		490,00
Dom Pérignon P2 (1996) Pinot Noir, Chardonnay		1780,00
Moët Grand Vintage (2009) Chardonnay, pinot noir, pinot meunier		140,00
Moët Ice Impérial (s.a.) Pinot noir, pinot meunier, chardonnay	20,00	100,00
Moët Ice Impérial Rosé (s.a.) Pinot noir, pinot meunier, chardonnay	22,00	120,00

Reims

La Grande Dame (2006) Pinot Noir, chardonnay		240,00
Ruinart Blanc de Blancs (s.a.) Chardonnay	24,00	130,00
Ruinart Rosé (s.a.) Pinot noir, chardonnay	26,00	150,00
Dom Ruinart (2007) Chardonnay		340,00
Laurent-Perrier Cuvée Rosé (s.a.) Pinot noir	28,00	160,00
Bollinger Special Cuvée (s.a.)	24,00	140,00
Bollinger R.D. (2004)		390,00
Palmer Blanc de Noir (s.a.) Pinot noir	25,00	165,00
Jean Michel Blanc de Chardonnay (s.a.) Chardonnay	22,00	120,00

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