

Narket Menu

Amuse-bouche

Gravlax salmon with exotic fruits

OR

Beef carpaccio -black olive tapenade, toast, goat cheese cream small salad

.

Pappardelle with beef cheek ragout – Parmesan cream and sundried tomatoes

OR

Scorpionfish – Fregola salad with seasonal vegetables – Salmoriglio sauce (parsley)

Meringue – whipped cream with nectarines and mint jelly

.

OR

White chocolate cheesecake with red berry coulis

38€ per person

Venu Bambino

Spaghetti Bolognese 🗇 Fish and vegetables

Halian Escape Menu

Experience our trattoria-style Italian sharing feast menu, designed to be shared at the center of your table. Let the chef's selection guide you.

Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil

AND

Sashimi of pollock

Served with orange sauce – guacamole and crème fraîche

AND

Burrata

Served with green tomato salsa verde – prosciutto crumble

Spaghetti with Langoustines

.

Homemade spaghetti with cherry tomatoes, basil oil, chili, and bisque

.

Tagliata di Manzo

Slow-cooked beef, potato mille-feuille – parsley salsa verde

.

Dessert

Strawberry tartare with lime – vanilla ice cream

The prices are TTC and service charges.

60€ per person