

## SNACKS

Ostriche "Cristal"

"Cristal" oysters

3 ostriche / 3 oysters € 33

6 ostriche / 6 oysters € 60

12 ostriche / 12 oysters € 120



Gamberi rossi, burrata, bottarga, piselli, cipolla rossa € 48

Red prawns, burrata, salted mullet roe, peas, red onion



Tonno, foie gras, salsa speziata € 42

Tuna, foie gras, spiced sauce



Glacier 51, frutto della passione, cocco, coriandolo € 48

Glacier 51, passion fruit, coconut, coriander



Granchio reale, rafano, caviale Kaluga € 59

King crab, horseradish, Kaluga caviar



Tacos - astice, salmone affumicato, black angus € 43

Tacos - lobster, smoked salmon, black angus

Insalata di quinoa, barbabietola, tofu, hummus € 21

Quinoa salad, beetroot, tofu, hummus



## CHAMPAGNE



Moet Chandon € 30 € 150  
Reserve Imperiale

Veuve Clicquot € 35 € 175  
Rose

Dom Perignon € 85 € 400  
Brut 2013

## SIGNATURE CHAMPAGNE COCKTAIL

Silk Roads € 30  
Gin Villa d'Este, Champagne, lime fresco, Peychaud bitter  
Gin Villa d'Este, Champagne, fresh lime, Peychaud bitter

Hanami € 30  
Sake, Champagne, citronella  
Sake, Champagne, lemongrass

## CLASSIC CHAMPAGNE COCKTAIL

Champagne Cocktail € 25  
Champagne, Brandy, Grand Marnier, Angostura, zucchero, vaniglia  
Champagne, Brandy, Grand Marnier, Angostura, sugar, vanilla

Old Cuban € 25  
Rum invecchiato, Champagne, lime fresco, menta, zucchero  
Aged Rum, Champagne, fresh lime, mint, sugar

GENILE OSPITE, LA PREGHIAMO DI SEGNALARCI EVENTUALI ALLERGIE, INTOLLERANZE O  
ESIGENZE DIETETICHE SPECIFICHE.

Dear Guest, please inform us of any allergies, intolerances or special  
dietary requirements.

