

HAMMERACK

RESTAURANT



MENU

STARTERS

Deer Tartare, Fermented Red Cabbage with Berries, Our Fermented Barley Malt Brioche Bread, Raspberry Vinegar Caramel and Lovage Mayonnaise



€20.00

Grilled Ikejime Salmon Trout with its Eggs, Teriyaki and Fennel Sour Cream



€20.00

Red Turnip with Horseradish, its Chips with Smoked Vinegar "Joia" and Cumin Sauce



€18.00

Amberjack Tataki, Green Apple, Fennel Cream and Passion Fruit Sauce



€22.00

FIRST COURSES

Spaghetti alla Chitarra "Mancini", Pitina Ragù and Black Cabbage in Cream



€22.00

Polenta Flour Tortello Stuffed with Pumpkin, Stravecchio Cheese Foam and Grilled Squid



€25.00

Risotto with Turnip Tops, Candied Lemon Zest and Fresh Ricotta Cream Cheese factory Ugovizza



€18.00

Button with Ricotta and Lime, Scampi and its Broth



€22.00

SECOND COURSES

Celeriac and its consistencies



€23.00

Alpine Rose with Kamado, Jerusalem artichoke puree and Chimichurri



€30.00

Turbot, Parsley Root Puree, Tarragon Wafer and Green Sauce



€27.00

Sea Bass, Yellow Datterino Sauce, Pecorino Cream and Taggiasca Crispy Bread



€27.00

DESSERTS

“A Ilija”: Raspberry Sauce, Cocoa Crumble, Dark Chocolate Cream and Vanilla Caramel Foam



€12.00

“Ricordo di una Bambina”: Soft Vanilla, Klotzen Pear Cream, Hazelnut Streusel and Midolini 18 Year Old Vinegar



€15.00

Cream Ice Cream, Pumpkin Seed Praline, Honey Muesli and Lemon Gel



€15.00

“Verticale di Cioccolato”: Greek Yogurt, Chocolate Brownie, Dark Chocolate Cream, Passion Fruit Sorbet and Chocolate Meringues

















€12.00

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ALLERGENS

List of allergenic ingredients used in this establishment and present in Annex 2 of EU Reg. No. 1169 / 2001 - "substances or products that cause allergies or intolerances".

-  Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)
-  Crustaceans and products thereof
-  Eggs and egg products
-  Fish and fish products
-  Peanuts and peanut products
-  Soy and soy products
-  Milk and milk products
-  Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
-  Celery and celery products
-  Mustard and mustard products
-  Sesame seeds and sesame products
-  Sulphites in concentrations greater than 10 mg/kg
-  Lupins and lupin-based products
-  Molluscs and mollusc products

You will find in the menu, the allergenic ingredients indicated above with the corresponding identification number. The foods purchased fresh by us, for market reasons and for raw preparations, may have undergone a preventive remediation treatment by vacuum packing and freezing at -20 °, in compliance with the requirements of Reg. (EC) 853 / 2004, annex 3 ° section 7, chapter 3, letter D, point 3.