

# HAMMERACK

← HOTEL ♦ RESTAURANT ♦ SPA →



**BISTROT MENÙ**

## Raw Materials

We pay great attention to our territory, personally selecting the raw materials directly from local producers. This choice allows us to guarantee the freshness and genuineness of the products, while enhancing the cultural heritage and preserving traditions. In addition, by reducing the production chain, we help to reduce the environmental impact and support a more sustainable development model.

## Producers

## Our selection

### Cheeses

7

€ 17.00 per person

### Cured Meats

1, 3, 7, 9, 10, 12

€ 16.00 per person

### Cheeses and cured meats Mixed

€25.00

### Toast

Toast Smoked Cooked Ham (Wolf di Sauris) and Montasio DOP

1, 7, 12

€ 8.00

### Pinsa

with Peta di Noe (Antonini Butcher's Shop, Maniago) and Sweet and Sour Cavasso Onion (Borgo delle Mele, Pinzano al Tagliamento)

1, 6, 10, 12, 13

€ 8.00

### Pinsa

with Herbal Lard (Wolf di Sauris) and Beer Jelly

1

€ 8.00

### Burrata and Cherry Tomatoes

1, 7

€ 8.00

## Appetizers

### Salmon Trout Tartare

1, 4, 6, 7

€ 18.00

### “The President's Tartare” (Chianina 120g)

1, 3, 4, 7, 10

€ 20.00

## Soups

### Gazpacho and Goat Cheese

6, 7, 12

€ 16.00

### Goulaschsuppe

1, 9, 12

€ 18.00

## First

### Tagliatelle with Roe Deer Ragù

1, 3, 7, 9

€ 18.00

### Calamarata with Baby Octopus Ragù

1, 14

€ 22.00

### “Mancini” Spaghetti with Datterino Tomato Pesto

1, 7

€ 16.00

## Seconds

### Deer with its Bottom and Red Berries

7, 9

€25.00

### Frico with Polenta

7

€ 15.00

### Sea Bream Fillet, Tomato Bread Porridge, and Olive Powder

1, 4

€ 23.00

## Contours

### Heirloom Oxheart Tomato Carpaccio with Fresh Basil

12

€6.00

### Mixed Vegetables

9

€ 4.00

### Cucumber Salad with Greek Feta

7

€ 6.00

## Pastry

### Cheesecake with Mango and Vanilla

3, 7, 8

€ 9.00

### Coffee Tiramisù / Strawberry Tiramisù

1, 3, 7

€ 7.00

### “ A Ilija “

1, 3, 7

€ 10.00

## ALLERGENS

List of allergenic ingredients used in this establishment and present in Annex 2 of EU Reg. No. 1169 / 2011 - "substances or products that cause allergies or intolerances".

- 1 - Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)**
- 2 - Crustaceans and products thereof**
- 3 - Eggs and egg products**
- 4 - Fish and fish products**
- 5 - Peanuts and peanut products**
- 6 - Soy and soy products**
- 7 - Milk and milk products**
- 8 - Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)**
- 9 - Celery and celery products**
- 10 - Mustard and mustard products**
- 11 - Sesame seeds and sesame products**
- 12 - Sulphites in concentrations greater than 10 mg/kg**
- 13 - Lupins and lupin-based products**
- 14 - 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.

# H A M M E R A C K   B I S T R O T

## OUR OPENING HOURS

Open Monday to Sunday  
from 11:30 to 23:30

## OUR CONTACTS



@hammerackhotel

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