

HAMMERACK

—HOTEL • RESTAURANT • SPA—



MENU

"A TOR PAL MONT"

Tasting menu

Our Amouse-Bouches

Cucumber Carpaccio, Watermelon Tartare, and Goat Cheese

7

Red Prawn Tartare, Horseradish Milk, Fermented Barley, and
Corn Crumble

5, 14

Buckwheat Tortello with Confit Datterino Tomatoes and
Ricotta, Basil Cream, and Smoked Burrata Mousse

1, 3, 7

"Mancini" Spaghetti alla Chitarra with Goose Ragout
and Red Apple Chutney

1, 7, 9

"Our Interlude"

"Alpine Rose cooked on Kamado, Sweet Potato and
Chimichurri"

1, 3, 4, 7

"Hay Cream, Honey Sphere, Dark Chocolate Soft
Mousse, Cocoa Tuile"

1, 3, 7

"Assorted Mini Pastries"

100 €

"6-Glass Wine/Drink Pairing – €50"

*The tasting journey is intended for the entire
table*

STARTERS

Venison Tartare, Fava Bean Pesto,
Our Rye Brioche, Passion Fruit Yolk

1, 3, 7, 10

€ 22.00

Red Shrimp Tartare, Horseradish-Infused Milk, Fermented
Barley, Corn Crumble

5, 14

€ 24.00

Cucumber Carpaccio, Watermelon Tartare, and Goat Cheese

7

€ 18.00

Sea Bass Loin with Lemon Salt and Anchovy-Dressed
Puntarelle

4

€ 22.00

Veal Sweetbread with Salsa Verde, Asino Cheese, and
Yuzu Gelée

4, 7

€ 22.00

FIRST COURSES

Venison-Filled Gyoza, Wild Berries, Soy Sauce and Yuzu Sake

2, 4, 6, 7, 14

€ 22.00

Mancini' Spaghetti alla Chitarra, Goose Ragout, and Red Apple Chutney

1, 9

€ 22.00

Buckwheat Tortello with Confit Datterino Tomatoes and
Ricotta, Basil Cream, and Smoked Burrata Mousse

1, 7

€ 22.00

Risotto with Flavors of the Lagoon

2, 4, 6, 7, 14

€ 25.00

Mancini' Rigatoni, Roasted and Creamed Artichokes, and
Bottarga

€ 24.00

MAIN COURSES

Popcorn and Sclopit Cream with Crispy Vegetables

7

€ 23.00

Alpine Rose Cooked in the Kamado, Sweet Potato Purée, and
Chimichurri

1, 3, 4, 7

€ 30.00

Duck Breast Cooked in the Kamado, Orange Sauce,
Potato Pavé, and Fennel Cream

7, 9

€ 27.00

Turbot with Sesame Oil, Soy and Miso, served with Grilled
Vegetables

4, 6, 9, 11

€ 27.00

Amberjack, Anchovies, and Puntarelle

4, 7

€ 25.00

DESSERTS

"Memory of a Little Girl"

Vanilla Mousse, Dried Plum and Pear Cream, Hazelnut Streusel, and 18-Year-Old Midolini Vinegar

1, 7, 8, 12

€ 15.00

"The Secret of Hay"

Hay Mousse, Dark Chocolate Cream, Honey Drops, Cocoa Tuile

1, 3, 7

€ 15.00

"Mango in Fiore": coconut meringue, passion fruit gel, mango cream, and Guanaja chocolate flakes

3, 7

€ 12.00

"Chocolate Variation": Greek yogurt, chocolate brownie, dark chocolate cream, passion fruit sorbet, and small chocolate meringues

1, 3, 7

€ 15.00

"For Ilija": Dark chocolate cream, raspberry sauce, Greek yogurt, caramelized vanilla foam

3, 7

€ 12.00

Up next

Our Cheese Cart

ALLERGENS

This establishment uses ingredients listed in Annex II of EU Regulation No. 1169/2001 – “Substances or products causing allergies or intolerances.” A full list of allergens is available upon request.

- 1 – Cereals containing gluten (e.g., wheat, rye, barley, oats, spelt, kamut) and products thereof**
- 2 – Crustaceans and products thereof**
- 3 – Eggs and products thereof**
- 4 – Fish and products thereof**
- 5 – Peanuts and products thereof**
- 6 – Soybeans and products thereof**
- 7 – Milk and dairy products**
- 8 – Nuts and nut products (e.g., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)**
- 9 – Celery and products thereof**
- 10 – Mustard and products thereof**
- 11 – Sesame seeds and products thereof**
- 12 – Sulphur dioxide and sulphites (in concentrations above 10 mg/kg)**
- 13 – Lupin and products thereof**

The allergenic ingredients listed above are indicated in the menu using the corresponding reference numbers.

Fresh products may, due to market conditions and for use in raw preparations, have been previously treated — by vacuum packaging and blast freezing at -20 °C — in accordance with Regulation (EC) No. 853/2004, Annex III, Section VII, Chapter III, Letter D, Point 3.

HAMMERACK

← HOTEL • RESTAURANT • SPA →

WI-FI

Network: GUEST
Password: Guest@24

I NOSTRI ORARI

Lunedì - Sabato 19.00 - 22.00
Domenica 12.00 - 14.30 / 19.00 - 22.00

I NOSTRI CONTATTI



@hammerackhotel

Via Officine, 8 - Malborghetto, Udine (IT)
T +39 0428 820158 | info@hammerackhotel.it

www.hammerackhotel.it