

HAMMERACK

—HOTEL • RESTAURANT • SPA—



M E N U

"A TOR PAL MONT"

Tasting Menu

Our Amuse-Bouches

Cucumber Carpaccio, Watermelon Tartare and Goat Cheese

7

Red Prawn Tartare, Horseradish Milk, Fermented Barley and Corn

5, 14

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

1, 3, 7

"Mancini" Guitar Spaghetti, Goose Ragout and Red Apple Chutney

1, 7, 9

Our Intermezzo

Alpine Rose Cooked in Kamado, Eggplant Cream and Tzatziki

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

1, 3, 7

Petit Fours

100 €

Wine/Drink Pairing (6 glasses) 50 €

The tasting menu is intended for the entire table.

APPETIZERS

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

1, 3, 7, 10

€ 22.00

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

5, 7, 14

€ 24.00

Cucumber Carpaccio, Watermelon Tartare and Goat
Cheese

€ 18.00

Red Seabass, Lemon Salt and
Puntarelle with Anchovies

4

€ 22.00

Veal Sweetbread, Salsa Verde, Donkey Cheese and
Yuzu Gel

4, 7

€ 22.00

FIRST COURSES

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

1, 4, 6, 7, 14

€ 22.00

“Mancini” Guitar Spaghetti, Goose Ragout and Red Apple
Chutney

1, 9

€ 22.00

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

1, 7

€ 22.00

Lagoon Risotto

2, 4, 6, 7, 14

€ 25.00

Mancini Rigatoni, Roasted and Creamed Artichokes, and
Burrata

€ 24.00

MAIN COURSES

Popcorn and Sclopit Cream with Crunchy Vegetables

7

€ 23.00

Alpine Rose Cooked in Kamado, Eggplant Cream and Tzatziki

7

€ 30.00

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

7, 9

€ 27.00

Turbot with Sesame Oil, Soy and Miso, and Vegetable
Barbecue

4, 6, 9, 11

€ 27.00

Amberjack, Chanterelles, Peach Sauce and “Sirk”
Ribolla Gialla Vinegar

4, 7, 12

€ 25.00

DESSERT

“Sweet Encounters”: Tonka Bean Ice Cream, Coffee and White Chocolate Namelaka, Crumble and Passion Fruit Gel
(Homage to Maître Pâtissier Andrea Tortora)

3, 7

€ 12.00

“The Secret of Hay”: Hay Soft Cake, Dark Chocolate and Hibiscus Cream, Honey Drops, Cocoa Tuile

1, 3, 7

€ 15.00

“Mango in Bloom”: Coconut Meringue, Passion Fruit Gel, Mango Cream and Shaved Guanaja Chocolate

3, 7

€ 12.00

“Chocolate Vertical”: Greek Yogurt, Chocolate Brownie, Dark Chocolate Cream, Passion Fruit Sorbet and Chocolate Meringues

1, 3, 7

€ 15.00

“Cefalù”: Salina Caper Ice Cream, Almond Namelaka, Lemon Gel and Coconut Water Jelly

4, 7, 8

€ 15.00

To follow

OUR CHEESE TROLLEY

Cover charge € 6.00

ALLERGENS

List of allergenic ingredients used in this establishment and included in Annex II of EU Regulation No. 1169/2011 – “substances or products causing allergies or intolerances”.

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

You will find the above allergens indicated in the menu using the corresponding identification numbers.

Fresh foods purchased by us, due to market reasons and for raw preparations, may have undergone preventive sanitation through vacuum packaging and deep-freezing at -20°C, in compliance with Regulation (EC) 853/2004, Annex III Section 7, Chapter 3, Letter D, Point 3.

HAMMERACK

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WI-FI

Network: GUEST
Password: Guest@24

OUR OPENING HOURS

Monday - Saturday 19:00 - 22:00
Sunday 12:00 - 14:30 / 19:00 - 22:00

OUR CONTACTS



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