



# HAMMERACK

— HOTEL • RESTAURANT • SPA —

MENÙ



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### Friuli on the Plate

Sirk Vinegar Cellar - La Subida  
Cormons

Luigi Faleschini Farm  
Pontebba

Vuerich Farm  
Malborghetto

Borgo delle Mele  
Pinzano al Tagliamento

Aviano Dairy  
Aviano

Malga Alta Carnia  
Sauris

Sapori e Sapori di Timau  
Paluzza

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Cover charge € 6,00



## "A TORZEON"

Tasting Menu

### Our Amouse - Bouches

Fried Egg (*Vuerich Farm*),  
Summer Truffle of Choice, Chestnuts  
( 1, 3, 7 )

Red Prawn Tartare, Horseradish Milk,  
Fermented Barley, Corn Crumble  
( 5, 14 )

Grilled Potato Gnocchi,  
Apple Demi-glace, Aged Cheese Crumble  
( 1, 3, 7 )

Mezze Maniche "Mancini", Porcini Mushrooms,  
Green Sauce, Timau Varhackara Cracker (*Slow Food*)  
( 1, 6 )

### Our Intermezzo

Alpine Beef cooked in Kamado, Eggplant Cream, Tzatziki  
( 7 )

Hay Cream, Honey Sphere,  
Dark Chocolate Soft Cake, Cocoa Tuille  
( 1, 3, 7 )

Petit Fours

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€ 100

Wine/Drink Pairing – 6 glasses: € 50

*The menu is intended for the entire table*

APPETIZERS

Venison Tartare, Persimmon Chutney,  
House-made Brioche, Crunchy Pumpkin Seeds

( 1, 3, 7, 10, 12 )

€ 22.00

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

( 5, 7, 14 )

€ 24.00

Fried Egg (*Vuerich Farm*),  
Summer Truffle, Chestnuts

( 1, 3, 7 )

€ 22.00

Smoked Mackerel Stew,  
Sweet & Sour Cavasso Onion (*Slow Food*)

( 4, 7, 12 )

€ 20.00

“Veal Tonnato”: Slow-cooked Veal,  
Tuna Reduction, Oregano, Crispy Kale

( 4, 6 )

€ 22.00



FIRST COURSES

Venison Gyoza, Berries,  
Soy Sauce, Yuzu Sake

( 1, 4, 6, 7, 14 )

€ 22.00

“Mancini” Spaghetti alla Chitarra,  
Fermented Black Garlic, Fig Compote, Mullet Roe

( 1, 4, 7 )

€ 22.00

Grilled Potato Gnocchi, Apple Demi-glace,  
Aged Cheese Crumble

( 1, 7 )

€ 22.00

Lagoon Risotto

( 2, 4, 6, 7, 14 )

€ 25.00

Mezze Maniche “Mancini”, Porcini Mushrooms,  
Green Sauce, Timau Varhackara Cracker

( 1, 6 )

€ 25.00



## MAIN COURSES

Popcorn and Wild Herb Cream  
with Crispy Vegetables

( 7 )

€ 23.00

Alpine Beef cooked in Kamado,  
Eggplant Cream, Tzatziki

( 7 )

€ 30.00

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

( 7, 9 )

€ 27.00

Kamado Octopus, Mountain Cream,  
Pumpkin, Pomegranate

( 7, 14 )

€ 27.00

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

( 4, 7, 12 )

€ 25.00

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## DESSERTS

### “Sweet Encounters”

Tonka Bean Ice Cream,  
White Chocolate & Coffee Namelaka, Passion Fruit Gel

( 3, 7 )

€ 12.00

### “The Secret of Hay”

Hay Sponge, Dark Chocolate Cream,  
Honey Drops, Cocoa Tuille

( 1, 3, 7 )

€ 15.00

### “Mango in Bloom”

Coconut Meringue, Passion Fruit Gel,  
Mango Cream, Guanaja Flakes

( 3, 7 )

€ 12.00

### “Chocolate Vertical”

Greek Yogurt, Chocolate Brownie, Dark Cream,  
Passion Fruit Sorbet, Chocolate Meringues

( 1, 3, 7 )

€ 15.00

### “Cefalù”

Salina Caper Ice Cream, Almond Namelaka,  
Lemon Gel, Coconut Water Jelly

( 4, 7, 8 )

€ 15.00

### AFTER DESSERT

Our Cheese Trolley

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## ALLERGENS

This menu includes ingredients listed in Annex II of EU Regulation No. 1169/2011 – “substances or products causing allergies or intolerances”

1. Cereals with gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphites (>10 mg/kg)
13. Lupin
14. Molluscs

Fresh products may be vacuum-treated and flash-frozen to -20°C per EU Reg. 853/2004.



Network: GUEST  
password: Guest@24



RESTAURANT HOURS:  
MONDAY TO SATURDAY: 7:00 PM - 9:00 PM  
SUNDAY: 12:00 PM - 1:30 PM / 7:00 PM - 9:00 PM