



★★★★★
HAMMERACK
—HOTEL • RESTAURANT • SPA—

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

Cover charge € 6,00



HERE AROUND

Tasting Menu

Our Amouse-Bouches

Cod Heart,
Lagoon Seaweed Soup,
Puff of EVO Oil

(4)

Calamarata Vertical:
Cow's Ricotta, Venison Sauce,
Saffron and Friulano Soup,
Dehydrated Brewer's Yeast Drops

(1, 7, 12)

Slow-Cooked Veal,
Salsify,
Ratte Potatoes in Piran Salt

Apple and Apple:
Hazelnut Crumble, Raisins,
Apple Sorbet and Sweet Cream

(7, 8)

€ 100

Wine/Drink Pairing – 6 glasses: € 50

The menu is intended for the entire table



THE CLOCK GOES TIC TAC

Tasting Menu

Our Amouse-Bouches

Around Hammerack:
Cocoa Soil, Moss, Hazelnut Cream,
Frant Cream, and Kren Drops

(3, 7, 8, 12)

Veal Tonnato Sensation

(3, 4)

Grilled Amberjack, Milk Whey,
Bergamot Zabaglione,
and Fermented Black Garlic Sauce

(3, 4, 7)

Black Raviolo filled with White Bean,
Almond Ricotta, Black Truffle, and Hibiscus Drops

(1, 8, 9)

Calamarata Vertical:
Cow's Ricotta, Venison Sauce,
Saffron and Friulano Soup,
Dehydrated Brewer's Yeast Drops

(1, 7, 12)

Glazed Turbot with Umami,
Jerusalem Artichoke, Shallot,
Treviso Radicchio in Sweet & Sour,
Orange and Clove Sauce

(6, 12)

Winter Garden: White Chocolate & EVO Silk,
Sweet Winter Vegetables, Timut Pepper Ice Cream,
Mandarin Water, and Candied Bergamot

(7)

€ 100

Wine/Drink Pairing – 6 glasses: € 50

The menu is intended for the entire table

APPETIZERS

Around Hammerack:
Cocoa Soil, Moss, Hazelnut Cream,
Frant Cream, and Kren Drops

(3, 7, 8, 12)

€ 20.00

Cod Heart, Lagoon Seaweed Soup,
Puff of EVO Oil

(4)

€ 20.00

Grilled Amberjack, Milk Whey,
Bergamot Zabaglione and
Fermented Black Garlic Sauce

(3, 4, 7)

€ 20.00

Pigeon Roastbeef, Foie Gras,
Purple Cabbage Cooked in Mulled Wine

(12)

€ 26.00



FIRST COURSES

Black Raviolo filled with White Bean,
Almond Ricotta, Black Truffle,
and Hibiscus Drops

(1, 8, 9)

€ 26.00

Creamed Rice with Celeriac,
Smoked Sea Bass, Passion Fruit Mayonnaise,
and Coffee Powder

(4, 7, 9)

€ 30.00

Calamarata Vertical:
Cow's Ricotta, Venison Sauce,
Saffron and Friulano Soup,
Dehydrated Brewer's Yeast Drops

(1, 7, 12)

€ 25.00

Pumpkin Zuf,
Fermented Milk,
Toasted Duck Breast

(7)

€ 26.00



MAIN COURSES

Slow-Cooked Veal, Salsify,
Ratte Potatoes from Piran Salt

€ 30.00

Quail in Netting with Cold-Cooked Cabbage,
Licorice, and Taggiasca Olives

€ 35.00

Glazed Turbot “Umami”,
Jerusalem Artichoke, Shallot,
Treviso Radicchio in Sweet & Sour,
Orange and Clove Sauce

(6, 12)

€ 35.00

Red Tuna Belly Carbonara Style
with San Daniele Salt and Friulian Black Cabbage

(3, 4, 10)

€ 38.00

Celeriac Steak,
Curry, Sweet & Sour Fine Barley,
Sprouts, Crispy EVO Oil

(1, 9, 12)

€ 24.00



DESSERTS

“Apple and Apple”

Hazelnut Crumble, Raisins,
Apple Sorbet, Basil, and Sweet Cream

(7, 8)

€ 13.00

“Winter Garden”

White Chocolate & EVO Silk,
Sweet Winter Vegetables, Timut Pepper Ice Cream,
Mandarin Water, and Candied Bergamot

(7)

€ 13.00

“Sphere and Basta”

Raspberry, Mascarpone,
Mint Soil, Salted Kumquat

(7)

€ 15.00

Mango Sorbet

Buckwheat Crumble and Rice Flour,
Coconut and White Chocolate Cream

(1, 7)

€ 13.00

Followed by

OUR CHEESE CART





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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