



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

Friuli on the Plate

Acetaia Sirk della Subida
Cormons

Azienda Agricola Luigi Faleschini
Pontebba

Azienda Agricola Vuerich
Malborghetto

Azienda Agricola Morassi
Cedarchis

Azienda Ittica Valle del Lovo
Carlino

Borgo delle Mele
Pinzano al Tagliamento

Malga Alta Carnia
Sauris

Salumi Molinari
Zuglio

Cover charge € 6,00



AROUND HERE

Tasting Menu

Our Amouse-Bouches

Cod Heart,
Lagoon Seaweed Soup,
Whipped EVO Oil

(4)

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

(1, 7, 12)

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

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

(7, 8)

€ 80

3 pairings: € 25

The menu is intended for the entire table



THE CLOCK GOES TICK TOCK

Tasting Menu

Our Amouse-Bouches

Around Hammerack:

Cocoa Soil, Moss, Hazelnut Cream,
Frant Cream, and Drops of Kren

(3,7,8,12)

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

(3,4,7)

70% Venison Tataki, Beetroot and Dark Chocolate

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

(1,8,9)

Calamarata Vertical:

Cow's Ricotta, Venison Ragù,
Saffron and Friulano Soup,
Drops of Dehydrated Brewer's Yeast

(3,4,7)

King Sturgeon: Caviar, Vodka, Sour Cream,
Yogurt Sponge, Confit Fennel Extract

(6,12)

Winter Garden: White Chocolate and EVO Oil Silk,
Sweet Winter Vegetables (Az. Agr. Faleschini),
Timut Pepper Ice Cream, Mandarin Water
and Candied Bergamot

(7)

€ 125

6 pairings: € 50

The menu is intended for the entire table

STARTERS

Around Hammerack:
Cocoa Soil, Moss, Hazelnut Cream,
Frant Cream, and Drops of Kren
(3, 7, 8, 12)

€ 24.00

Under the Snow:
Mountain Free-Range Egg (Az. Vuerich),
Cantabrian Sea Anchovies,
Jerusalem Artichoke and Mesenteric Truffle
(3, 4, 7)

€ 24.00

Cod Heart, Lagoon Seaweed Soup,
Whipped EVO Oil
(4)

€ 24.00

Grilled Amberjack, Whey,
Bergamot Zabaglione
and Fermented Black Garlic Sauce
(3, 4, 7)

€ 24.00

Pigeon Roastbeef, Foie Gras,
Purple Cabbage Cooked in Mulled Wine
(12)

€ 28.00



FIRST COURSES

Chitarra Spaghetti (Pastificio Agricolo Mancini),
Sea Urchins, Mild Garlic Sauce, Turnip Greens

(1, 14)

€ 30.00

Black Raviolo of White Bean,
Almond Ricotta, Black Truffle, Hibiscus Drops

(1, 8, 9)

€ 28.00

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

(4, 7, 9)

€ 32.00

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

(1, 7, 12)

€ 28.00

Pumpkin Zup,
Fermented Milk,
Toasted Duck Breast

(7)

€ 28.00



MAIN COURSES

Slow-Cooked Veal, Scorzonera,
Ratte Potatoes from the Piran Salt Pans

€ 32.00

Quail in Net with Cold-Cooked Cabbage,
Liquorice and Taggiasca Olives

€ 37.00

King Sturgeon: Caviar, Vodka,
Sour Cream, Yogurt Sponge,
Confit Fennel Extract

(3, 4, 7)

€ 37.00

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

(3, 4, 10)

€ 40.00

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

(1, 9, 12)

€ 26.00



DESSERTS

“APPLE and APPLE”

Hazelnut Crumble, Raisins,
Apple Sorbet and Sweet Cream

(7, 8)

€ 16.00

“WINTER GARDEN”

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

(7)

€ 16.00

“Saint Honoré... BIZARRE!”

(1, 3, 7)

€ 16.00

YELLOW SAFFRON

Turmeric, Persimmon Apple, Lavender,
Blood Orange, Passion Fruit, Hazelnut Streusel

(1, 7, 8)

€ 16.00

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:
Wednesday: 7:00 PM – 10:00 PM
Thursday to Sunday: 12:30 PM – 2:30 PM /
7:00 PM – 10:00 PM