

Althoff

VILLA  
BELROSE

Saint Tropez

**Starters**

Battuta di Vicciola, gamberi rossi de Mazarra del Vallo

and Ocietra caviar

60€

Vialone Nano Risotto with saffron from Collina d'Oro, green peas, mussels,

Lemon and poutargue

45€

Mediterranean lobster carpaccio, roasted watermelon, guacamole,

Ocietra caviar and stracciatella sauce

85€

Seasonal vegetables garden, taggiasche olives

Cherry tomato sauce

34€

Artichokes, arugula, smoked balsamic vinegar,

Bio Parmiggiano Reggiano Sauce

37€

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**Sharing Starters**

Cooked ricotta in a salt crust made in Mediterranean way

19€

Vitello tonnato

34€

Rosemary chickpeas farinata, Modena raw ham

Balsamic vinegar

19€

**Sharing Meat (for 2 persons)**

Vicciola rib beef, grilled vegetables, truffles mashed potatoes

Red wine sauce

205€

**Sharing Fish (for 2 persons)**

Grilled or in salted crust sea bass

and vegetables

160€

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**Meats**

Rack of lamb, summer vegetables, goat cheese from Collobrières with lavender

And lamb sauce

64€

Vicciola strip loin steak, spicy broccoli, lemon jelly, black garlic

And red wine sauce

63€

Pan fried duck Foie gras, cherry with thyme, fennel, cazette flower,

Almonds & amaretto emulsion

45€

**Fishes**

Denti filet perfumed with vanilla, green peas, girolles

And passion fruit sauce

54€

Bluefin tuna, onions chutney, borlotti beans

And cherry tomatoes juice

51€

John Dory fish filet, violon zucchinis and its flowers stuffed

With figs and hazelnuts and Melissa sauce

57€

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**Cheeses**

Selections of cheeses

25€

**Desserts**

Crispy chocolate and nuts, vanilla ganache

And ice cream milk marmalade

25€

Lemon biscuit flavored with tarragon

And ice cream meringue

21€

Iced parfait, strawberries

And yogurt emulsion

23€

Kiwi salad, creamy white chocolate, basil coulis

And citrus granita (Vegan)

21€

**By Chef Pietro Volonté**