

Menu Lombardia

北京TAVOLA意大利美食之旅到站伦巴第

STARTER

FRIED ICEISLAND COD FISH IN BREAD CRUMBS SERVED WITH ROASTED POLENTA AND
WHITE BEANS SALAD

炸冰岛鳕鱼配玉米糕及白豆沙拉

Cod fish is quite a ingredient that adapt for deep frying. Boiled oil lock its meat juice immediately, and bread crumbs taste like salty candy.

没有什么比鳕鱼更适合使用“炸”这种烹饪方式。瞬间的高温锁住白肉内甘甜的水分，金黄的外皮咬起来有嘎吱嘎吱的爽脆感，活泼得像冬季的彩灯。



ANTIPASTO

PUMPINKS DUMPLINGS IN MANTOVA'S DRESSING SERVED WITH FOIE GRASS

南瓜酿云吞佐以鹅肝配黄油西红柿汁

Pumpkin's light sweet + foie grass's soft + tomato's fresh, no one will say no to this perfect combination.

都说意大利与中国美食在灵魂上是共通的，这一道南瓜酿云吞初见有种似曾相识的即视感。南瓜的清甜配上鹅肝的绵密，西红柿汁中和了黄油的醇厚，舌尖百般滋味。



MAIN COURSE

VEAL OSSOBUCO MILANESE STYLE SERVED WITH VEGETABLES AND POTATO PUREE

慢炖米兰小牛膝配蔬菜及土豆泥

Chef Mauro pay a lot attention and inspiration at this veal ossobuco, you will know how delicate an ossobuco is.

把小牛膝肉炖煮入口即化是一件极需要火候的事，耐心与眼力缺一不可。主厨用最大的对待美食的耐心与爱心，将这道菜精心装点送上餐桌，此时寒冬已算不得什么。



DESSERT

草莓芝士酿薄饼佐以雪梨巧克力

STUFFED CREPES WITH STRAWBERRY, MASCARPONE CHEESE, PEARS AND CHOCOLATE COMPOST

Pear is very good for throat, especially in winter. But such a beautiful dessert, eat or not eat, it's a question.

呛人的雾霾与干燥的室内暖气，亟需一口雪梨来缓解嗓子的不适。这样美丽的甜点，吃还是不吃，这是一个问题。



This menu including one glass of sparkling white wine
“Bisol Prosecco” at the price of 398Rmb
本菜单包含一杯比索尔汽泡酒，套餐净价398元

For extra glass of sparkling white wine
“Bisol Prosecco” we apply 75Rmb
每增加一杯酒将加收75元

Here we strongly recommend “Cecilia Beretta Bardolino Classico DOC”
with the price of Rmb358 instead of the listed price Rmb398 for the
promotion.

在此我们向您推荐塞西莉亚-贝拉塔珍藏级的波多利诺葡萄酒，促销活动
价：358元。