

# ORIENTALBAR

## BAR&BISTROT

### Our dishes

#### Seared scallops

Oyster infusion with Martini Dry,  
clams and meadow herbs  
€ 34

#### Finely-sliced cuttlefish marinated in beetroot

Creamed peas and soft goat cheese  
€ 28

#### Egg and local asparagus

Panko-crusted fried egg,  
cream of Grana Padano Riserva  
€ 28

#### Vegetable millefeuille

Creamed carrots and ginger,  
fried onion and purple potato chips  
€ 25

#### Aubergine parmigiana

Mozzarella, Basil and tomato sauce  
€ 22

#### Senatore Cappelli spaghetti

Fresh tomato sauce, basil and smoked ricotta  
€ 24

#### Swordfish in a pistachio crust

Ratte potato and creamed soft egg salad  
with capers and anchovies  
€ 34

#### Baked drum fish fillet

Creamed potatoes, bisque sauce, roasted hazelnuts  
and beans with EVO oil and fresh spices  
€ 34

#### Fillet of beef with herbs

Rustic mashed potatoes, gravy and vegetables  
€ 46

### Tasting of small appetizers

#### Veneziani

Crispy langoustine with acacia honey, green apple  
Creamed codfish with fried polenta  
Aromatic gratin of early artichokes  
with thyme and pecorino  
Flan of Venetian-style veal liver with golden onion  
€ 35

#### Oriental

Shrimps in kataifi pastry and mango dressing  
Octopus skewer with creamed pepper  
Black rice with grilled pak choi  
Tataki tuna with sesame seeds,  
cardamom, soy and vegetables with ginger  
€ 38

### Homemade pasta

#### Fresh double-yolk tagliolini pasta

Seared langoustine, black summer truffle  
and cream of Fossa pecorino  
€ 34

#### Prawn and potato ravioli

Fish broth with katsuobushi and oriental soy  
and sesame pearls  
€ 32

### Flatbreads and burgers

#### Mediterranean-style semolina and potato Focaccia

Grape tomatoes, oregano, olives and basil  
€ 20

#### Metropole Chicken Burger

Grilled chicken breast, bacon, egg,  
lettuce, tomato, ketchup-mayo and  
barbecue sauce. Served with the Chef's fries  
€ 29

### Garden salad

#### Spring spelt and mixed salad

Grape tomatoes, melon, carrots, cucumber  
and Taggiasca olives  
€ 18

Cover charge € 10 per person

Special for lunch 3-course menu à la carte € 90 per person | Special for dinner 4-course menu à la carte € 110 per person

Please ask our staff for the "allergens booklet". If fresh products are not available on the market, top quality frozen products will be used instead  
march 2024

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### Dulcis in fundo

#### Metropole Tiramisu

Coffee cream and cocoa bean nibs, chocolate biscuit  
€ 16

#### Dark chocolate tartlet

White chocolate cream, milk chocolate mousse,  
caramelised orange zest and gold leaf  
€ 15

#### Steamed panna cotta and bourbon vanilla

Strawberry coulis, almond crunch and lavender  
€ 15

#### Bellini sorbet

White peach sorbet, Prosecco Superiore di Valdobbiadene gelée and fresh mint  
€ 15

#### Homemade sweets

€ 12

### Coffe

#### Espresso

€ 5

#### Double espresso

€ 10

#### Cappuccino

€ 8

#### American coffee

€ 6

### Spirits

#### Grappa Berta "Tre Soli Tre"

€ 24

#### Grappa Berta "Riserva Paolo Berta"

€ 32

#### Grappa Bonollo Amarone Barrique

€ 18

### Tea

#### Jasmin Chung Hao

"Dammann Frères"

Scented green tea

€ 12

#### Darjeeling Superior 2nd Flush

"Dammann Frères"

Darjeeling black tea

€ 12

#### Assam Supérieur

"Dammann Frères"

Assam black tea

€ 10

### Infusions

Selection of delicate infusions

€ 9

The entire selection of coffees, teas, infusions  
and spirits is available in the Drinks & Cocktails list

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