ARMONICO

restraint · light · memory

PRELUDE

Salads to begin

The colourful garden

baby lettuce, tomato, cucumber, carrot,
radish, Treviso radicchio, Tropea onion

The green garden

baby green lettuce, lamb's lettuce, baby spinach,
romaine hearts, curly endive

The Asian garden

Asian leaves, green shiso, mizuna, tatsoi,
pea shoots, Vene Cress, Sakura Mix
A6 A10

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ESSENCE

Seafood starters

Adriatic spider crab

pink grapefruit, salmon roe, clarified fish fumet, samphire
A2 A3 A4

Marinated Scottish salmon

Siberian Classic caviar, Échiré butter,
green dashi, multigrain crostini, cucumber
A4 A7 A1 A11 A12

Octopus salad

Asian leaves, edamame, mango and papaya
A14 A6

Starters from the land

Black Angus carpaccio

sautéed porcini, shavings of Parmigiano Reggiano
A7

Vitello tonnato

tuna sauce, matchstick potato
A3 A4

Marano maize polenta

Parmigiano Reggiano fondue,
soft egg yolk, black winter truffle
A3 A7

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MOVEMENT

Seafood first courses

Sicilian langoustine soup

chopped pistachios, parsley-infused extra virgin olive oil
A2 A9 A7 A8 A1

Red prawn risotto

Mazara red prawn, lime zest, crustacean bisque
A2 A4 A8

Lobster fettuccine

lobster ragù, crustacean bisque, San Marzano tomato
A1 A3 A2 A9

First courses from the land

Chestnut and mushroom soup

Monfenera chestnuts PGI and porcini mushrooms
A7

Mezze maniche with three tomatoes

Pachino cherry, yellow datterino and oxheart tomatoes
A1 A9

Green spinach tagliatelle

lamb ragù, porcini mushrooms and marjoram
A1 A3 A9

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INTENSITY

Seafood main courses

Tranche of wild sea bass

Osietra Classic caviar, dashi, baby spinach
A4 A14 A7 A1

Catalan-style lobster

blue lobster, ribbed Pachino tomato, celery,
sweet pepper, Alaskan salmon roe sauce
A2 A4 A9

Plancha

Puglian red prawn, Porto Santo Spirito langoustine,
Puglian squid, catch of the day
A2 A4 A14

Main courses from the land

Nebraska Black Angus beef fillet

new potatoes, porcini mushrooms, baby spinach

St. George Welsh lamb

French-trimmed rack, thyme, potato gratin, baby balsamic onions
A7 A12

Piedmontese Fassona beef burger

duck foie gras escalope, baby lettuce, caramelised onion
A7 A3

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MEMORY

Sorbets and desserts

Blueberry and raspberry

Storica Bianca grappa
A12

Mango and passion fruit

Tanqueray gin
A12

Lime and mint

Ruinart Champagne
A12

Tiramisù

the Treviso classic
A1 A3 A7

Tarte Tatin

apple, crème anglaise, cinnamon ice cream
A1 A3 A7

Puff pastry tartlet

fruit, Chantilly cream, strawberry coulis
A1 A3 A7

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AFFINITIES

Selected cheeses, compotes and sauces

Italy

Roccaverano PDO
fresh Piedmontese robiola, raw goat's milk, soft texture
Slow Food Presidium
A7

Monte Veronese PDO d'allevo di malga
milk from the alpine pastures of Lessinia, aged 12 months
Slow Food Presidium
A7

Vacche Rosse Parmigiano Reggiano PDO
aged 36 months, crumbly texture, lingering flavour
A7

Blu di Bufala
buffalo milk, blue-veined
A7

France

Chaource PDO
cow's milk, bloomy rind, creamy texture, crumbly centre
from Champagne and Burgundy
A7

Comté PDO
raw cow's milk from the Jura, matured for 30 months
A7

Farmhouse Langres PDO
raw cow's milk, washed rind, melting texture
A7

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TASTING MENU

Tasting menu for a minimum of two guests

Sea

The green garden

baby green lettuce, lamb's lettuce, baby spinach,
romaine hearts, curly endive

Adriatic spider crab

pink grapefruit, salmon roe, clarified fish fumet, samphire
A2 A3 A4

Sicilian langoustine soup

chopped pistachios, parsley-infused extra virgin olive oil
A2 A9 A7 A8 A1

Lobster fettuccine

lobster ragù, crustacean bisque, San Marzano tomato
A1 A3 A2 A9

Lime and mint

Ruinart Champagne
A12

Tranche of wild sea bass

Osietra Classic caviar, dashi, baby spinach
A4 A14 A7 A1

Puff pastry tartlet

fruit, Chantilly cream, strawberry coulis
A1 A3 A7

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TASTING MENU

Tasting menu for a minimum of two guests

Land

The colourful garden

baby lettuce, tomato, cucumber, carrot,
radish, Treviso radicchio, Tropea onion

Marano maize polenta

Parmigiano Reggiano fondue,
soft egg yolk, black winter truffle
A3 A7

Chestnut and mushroom soup

Monfenera chestnuts PGI and porcini mushrooms
A7

Green spinach tagliatelle

lamb ragù, porcini mushrooms and marjoram
A1 A3 A9

Lime and mint

Ruinart Champagne
A12

St. George Welsh lamb

French-trimmed rack, thyme, potato gratin, baby balsamic onions
A7 A12

Puff pastry tartlet

fruit, Chantilly cream, strawberry coulis
A1 A3 A7

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ALLERGENS

A note for our guests

The codes beside each dish refer to the key below.
If you have an allergy or intolerance, please speak to a member of our team before ordering.

A1	Cereals containing gluten
A2	Crustaceans
A3	Eggs
A4	Fish
A5	Peanuts
A6	Soya
A7	Milk and dairy products, including lactose
A8	Tree nuts
A9	Celery
A10	Mustard
A11	Sesame seeds
A12	Sulphur dioxide and sulphites
A13	Lupin
A14	Molluscs