Galleria Vittorio Emanuele II, Milano

CRACCO

Stampato su carta Crush, realizzata da Cartiera Favini con sottoprodotti agro alimentari, in sostituzione fino al 30 % di cellulosa da albero.

STARTERS

GREEN EGG	52 €
BEEF TARTARE, PUNTARELLE CHICORY, JASMINE AND DATES	50 €
STEAMED BLUE LOBSTER, AVOCADO, KIWI AND CAVIAR	70 €

FIRST COURSES AND RISOTTO

RISOTTO WITH SAFFRON AND GRILLED BONE MARROW	48 €
RISOTTO WITH WHITE ASPARAGUS, MORELS AND BLACK TRUFFLE	54 €
MIXED PASTA, RED MULLET BROTH, WHITE BEANS AND BANANA	54 €

FISH

VEN-BAKED ARCTIC CHAR FILLET, SEASONED RICE, SPINACH AND TURMERIC (Served for two guests)	140 €
CATCH OF THE DAY COOKED IN “BIANCHETTO” BROTH WITH JASMINE, ANCHOVY ESSENCE AND LEMON	60 €

MEAT

MILANESE VEAL, POTATO TERRINE, GRATINATED WILD FIELD HERBS AND MUSTARD	50 €
BEER-BRAISED GUINEA FOWL, ASPARAGUS AND BORAGE (Served for two guests)	140 €
TENDER PORK SNOUT WITH PARSLEY STUFFED ARTICHOKE	50 €

SELECTION OF CHEESES FROM ITALY AND ALL OVER THE WORLD	42 €

DESSERTS

WHITE MERINGUE, LIQUORICE CRESCENZA CREAM AND CHARRED MANGO	42 €
MELTING GIANDUJA CROQUETTES, MARASCHINO LIQUEUR CHINOTTO AND CAVIAR	52 €
LIGHT PISTACHIO CREAM, WILD STRAWBERRIES, ANGOSTURA AND STRAWBERRY SORBET	42 €
THREE CHOCOLATE DESSERT	42 €

THE À LA CARTE MENU REQUIRES A MINIMUM OF TWO SAVOURY COURSES PER PERSON

Cover charge 10 € per person

For market needs and in order to improve the quality aspects of our products, we point out the presence of fresh foods subjected to negative blast chilling, in compliance with the procedures of the Food Safety Management Manual pursuant to Reg. CE 852/04 and Reg. 853/04. The consumer is requested to inform the dining room staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request. We can't rule out the possibility of cross-contamination involving allergens.

TASTING MENU

CARAMELISED RUSSIAN SALAD

OYSTER AND PEAR

GOOSE SALAD, ARUGULA AND CAVIAR

RICOTTA AND CARDAMOM SOUP, ARCTIC CHAR AND FROG

CREAMED CRISPY LEGUMES WITH CAPERS AND OREGANO

CARROT “GNOCCHI”, DILL AND CARAWAY

GLAZED RED SNAPPER, JASMINE, LEMON AND ANCHOVY ESSENCE

CURRIED QUAIL

STRAWBERRY, STRAWBERRIES AND FRAGOLINO

215 €

THE MENU IS AVAILABLE ONLY FOR THE ENTIRE TABLE

For market needs and in order to improve the quality aspects of our products, it is possible that there are selected fresh foods, which are subjected to a negative blast chilling on site, in compliance with the procedures of the Food Safety Manual pursuant to Reg. CE 852/04 and Reg. 853/04. We point out that the "Peas" product, administered as part of the preparation ingredients in the "Tasting menu" , is originally purchased as frozen as described in the procedures of the HACCP plan pursuant to EC Reg. 852/04. The consumer is requested to inform the staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request to the staff. We can't rule out the possibility of cross-contamination involving allergens.