

# BVLGARI

IL RISTORANTE

NIKO ROMITO

“Mi affascina l’idea di creare un mio codice della grande cucina italiana contemporanea, capace di arrivare senza compromessi anche molto lontano.

Ho sempre sognato di far emozionare un cliente servendogli un grande spaghetti al pomodoro a migliaia di chilometri dal mio paese.

Mi interessa fare piatti puliti, leggeri, dove il gusto si stratifica e poi esplose. La piacevolezza è sempre centrale: il gusto e l’estetica sono fondamentali e da uno discende l’altra, perché un ingrediente valorizzato è per forza “bello”.

Sono piatti preziosi anche all’aspetto, in parte perché lo sono gli ingredienti, in parte perché il nostro approccio alla trasformazione preserva le consistenze ed esalta colori e trasparenze.”

*« The idea of creating my own, uncompromising code of great contemporary Italian cooking fascinates me, the chance to see it reach far and wide intrigues me.*

*An updated anthology of great Italian classics bonded with the concepts of presentation and service of our tradition.*

*Sophisticated ingredients further fine - tuned by the touch of simplicity. Humble ingredients, ennobled by technique.*

*I aim for clear - cut, light fare dishes, where flavour builds up then explodes, and pleasantness remains central as our approach to the transformation of ingredients preserves textures and highlights colour and transparencies.*

*The kind of cuisine I’d like to eat when I’m away from home, my “ideal” of Italian cooking. »*

Niko Romito, Head Chef at Ristorante Reale, 3\*\*\* Michelin Star



## OUR CHAMPAGNE SELECTION

	15cl	BTL
Moët & Chandon, "Grand Vintage" 2015 (Magnum)	34 €	335 €
Moët & Chandon, "Grand Vintage" Rosé 2012 (Magnum)	36 €	355 €
Moët & Chandon, "Collection Impériale Création N°1"		390 €
Moët & Chandon, "Grand Vintage" Brut 2016		165 €
Moët & Chandon, "Grand Vintage" Rosé 2016		165 €
Dom Pérignon "Vintage" 2017	68 €	610 €
Dom Pérignon "P2" 2008		1050 €
Ruinart, Blanc de Blancs		290 €
Ruinart, "R de Ruinart"		170 €
Ruinart, Rosé		260 €
Krug, "Grande Cuvée Édition 173ème"		710 €
Armand de Brignac, "Brut Gold"		750 €
Brimoncourt, Extra Brut		125 €
Bollinger, "Spécial Cuvée" S.A.		175 €
Bollinger, "La Grande Année" 2015		390 €
Agrapart Avize, "Atoma P22" Blanc de Blancs Brut Nature		220 €
Bérêche & Fils, "Brut Réserve"		140 €
Mouzon Leroux, "L'Ascendant" Extra Brut Solera		145 €

## SPARKLING TEA

Copenhagen Sparkling Tea, Cuvée BLA	20 €	90 €
Copenhagen Sparkling Tea, Cuvée LYSEROD Rosé	20 €	90 €

## WINES 0% ALCOHOL

French Bloom, Le Blanc 0.0% Alcohol	22 €	120 €
French Bloom, Le Rosé 0.0% Alcohol		120 €
French Bloom, Blanc des Blancs 2022 0.0% Alcohol		190 €

## THE BRUNCH MUST-HAVES

Mimosa		35 €
Bellini		35 €
Bloody Mary		35 €
Spritz		35 €

**BVLGARI**

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**BRUNCH ALL'ITALIANA**

*with hot drink, fresh juice and water included*

**150€**

*with a glass of Champagne Moët & Chandon Grand Vintage 2015 (Magnum)*

**180€**

*Uova cucinate al momento, secondo le vostre preferenze*

*Eggs prepared to your liking*



*Crudi del giorno da condividere*

*Crudo of the day to share*



*Selezione di antipasti italiani dal buffet*  
*Selection of Italian starters at the buffet*



*Pasta di stagione, servita al tavolo*  
*Seasonal pasta creation, served at the table*



*Pesce del momento, servito al piatto*  
*Catch of the day, served on a plate*

*Taglio di carne selezionato dallo chef*  
*Chef's selected cut of meat, served at the table*



*Il tavolo dei dolci*  
*Dessert room*



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## HOT BEVERAGES 🌿

### COFFEE

Single shot  
Americano  
White coffee  
Macchiato  
coffee

Latte  
Cappuccino  
Double shot espresso  
Hot chocolate  
Black coffee

### BLACK TEA 🌿

*English breakfast, Earl grey, Darjeeling, Oolong caramel,  
Smoky Lapsang, Four red fruits*

### GREEN TEA 🌿

*Green Sencha, Oriental Green Tea, Mint Tea, Matcha, Jasmine*

### HERBAL TEA 🌿

*Chamomile, Peppermint Tea, Verbena, Linden, Herbal Tea of the Shepherd,  
Herbal Tea of Wonders, Citrus Rooibos*

## FRESHLY SQUEEZED JUICE 🌿

Orange and grapefruit

### SUPER GREEN

*Pineapple, spinach, fennel, celery, cucumber, and apple*

### RED HARVEST

*Apple, carrot, beetroot, lemon, and ginger*

### GOLDEN ROOT

*Carrot, orange, lemon, and ginger*


Prices incl. VAT

The register of the allergens in our dishes is available in  
the restaurant room.

Our meats are of French, German and Belgian origin.

Our fish are of French and Spanish origin.

Our black cod comes from Alaska.

 Fair trade products.

Thank you for informing us about your allergies when you place your  
order so we can guide you towards the best choice.

No smoking or vaping inside the restaurant, bar and lounge.