

BVLGARI

IL RISTORANTE

NIKO ROMITO

“Per questo progetto, creato con Bvlgari, ho immaginato una cucina italiana autentica e contemporanea, capace di raccontare la ricchezza e la varietà del nostro patrimonio gastronomico.

Il Ristorante – Niko Romito attualizza la tradizione attraverso un profondo lavoro di ricerca, dove creatività e tecnica sono sempre al servizio del gusto — della sua espressione più pura e intensa. Una cucina attenta all’equilibrio dei sapori, alla precisione delle consistenze e alla leggerezza.

Voglio che chi siede a questa tavola viva l’essenza della cultura italiana: ritrovare profumi conosciuti, scoprirne di nuovi, emozionarsi.”

« For this project, created with Bvlgari, I envisioned an authentic and contemporary Italian cuisine — one that expresses the richness and variety of our gastronomic heritage.

Il Ristorante – Niko Romito reinterprets tradition through deep research, where creativity and technique are always at the service of taste — of its purest and most intense expression. A cuisine defined by the balance of flavours, the precision of textures, and lightness.

I want every guest at this table to experience the essence of Italian culture: to rediscover familiar aromas, to encounter new ones, to be moved. »

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



OUR CHAMPAGNE SELECTION

	15cl	BTL
Moët & Chandon, "Grand Vintage" 2016 (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" 2018	68 €	610 €
Dom Pérignon "P2" 2008		1050 €
Ruinart, Blanc de Blancs	46 €	290 €
Ruinart, "R de Ruinart"		170 €
Ruinart, Rosé		260 €
Krug, "Grande Cuvée Édition 173ème"		710 €
Armand de Brignac, "Brut Gold"		750 €
Brimoncourt, Extra Brut S.A.		125 €
Bollinger, "Spécial Cuvée" S.A.		175 €
Bollinger, "La Grande Année" 2018		360 €
Agrapart Avize, "Atoma P22" Blanc de Blancs Brut Nature		220 €
Mouzon Leroux, "L'Ascendant" Extra Brut Solera		145 €
J.M. Goulard "Special Club" 2015		130 €
Chartogne-Taillet, "Sainte Anne" Extra Brut S.A.		130 €
J.L. Vergnon, "Conversation" Grand Cru Blanc de Blancs		100 €
Nicolas Maillart, "Mont Martin" 2017		175 €
Franck Pascal, "Quinte Essence" Extra Brut 2010		210 €

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 €

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BRUNCH ALL'ITALIANA

with hot drink, fresh juice and water included

155€

with a glass of Champagne Moët & Chandon Grand Vintage 2016 (Magnum)

180€

Uova cucinate al momento, secondo le vostre preferenze

Eggs prepared to your liking



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	Latte
Americano	Cappuccino
White coffee	Double shot espresso
Macchiato	Hot chocolate
coffee	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.

 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.