

BOAT LUNCH

BOTTLES

VCP- Saint-Pétersbourg 70	VCP- La Grande Dame Yayoi Kusama 290	Ruinart Rosé 2007 100	Krug Vintage Brut 2008 420
VCP- Saint-Pétersbourg Magnum 160	Dom Pérignon Vintage 2012 250	Ruinart Blanc De Blancs Jeroboam 820	Krug Rosé 25ème Édition 410
VCP- Yellow Label Jeroboam 500	Dom Pérignon P2 2003 530	Armand De Brignac Gold 420	Moët&Chandon Reserve Imperial Mini 25
VCP- Yellow Label Mathusalem 1.300	Dom Pérignon Rosé Vintage 2008 440	Armand De Brignac Rosé 600	Moët&Chandon Reserve Imperial 70
VCP- Rosé 85	Dom Pérignon Luminos Blac De Blanc 330	Armand De Brignac Rosé Magnum 1000	Moët&Chandon Ice Imperial 90
VCP- Rosé Magnum 195	R Ruinart 90	Armand De Brignac Blanc de Blancs 850	Moët&Chandon Ice Rosé 90
VCP- La Grande Dame 250	Ruinart Blanc De Blancs 100	Krug Grande Cuvée 170ème Édition 275	Moët&Chandon Ice Imperial Magnum 200

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Il culatello bun (1-6-7) Panino al latte, Culatello di Zibello DOP, burrata, olio al basilico <i>Milk sandwich, Culatello di Zibello DOP, burrata, basil oil</i>	Il pata negra bun (1-7) Panino al latte, pata negra 5J, pesto di pomodori secchi, pomodoro cuore di bue, olio evo <i>Milk sandwich, pata negra 5J, dried tomato pesto, beef heart tomato, extra virgin olive oil</i>	Polpo Bun (1-2-14) Panino al latte, polpo fritto, ketchup di peperoni, misticanza e salsa aioli <i>Milk sandwich, fried octopus, pepper ketchup, mixed salad and aioli sauce</i>	L'astice bun (1-2-3-7) Panino al latte, astice, burro, succo di limone, misticanza, salsa aioli <i>Milk sandwich, lobster, butter, lemon juice, mixed salad, aioli sauce</i>	Il caviale (10 gr, 30 gr, 50 gr) (1, 4, 7) Caviale Oscietra "Ars Italica Royal" servito con salsa allo yogurt, erba cipollina e pane guttiau <i>Oscietra caviar "Ars Italica Royal" served with yogurt sauce, chives and guttiau bread</i>
20	24	28	32	80 (10 gr) 200 (30 gr) 360 (50 gr)