

Pierchic

by Beatrice Segoni

White Truffle Menu

FONDUTA DI PATATE (E, D, V)

Potato fondant, poached egg

360

TARTARE DI MANZO (D, R)

Beef tartare, burrata cream

480

CARPACCIO DI MANZO (D, R)

Beef carpaccio, rocket salad, parmesan cheese, truffle paste

460

BURRATA (D, V)

Burrata cheese, tomato

420

GNUDI (D, E, V)

Tuscan ricotta cheese gnocchi

420

TAGLIOLINI (D, E, V)

Tagliolini pasta

450

RISOTTO (D, GF, V)

Risotto, parmesan cheese

440

FILETTO DI MANZO (D, GF)

Beef tenderloin, parsnip, jus

580

TAGLIATA DI MANZO (D, GF)

Australian angus striploin, parmesan cheese, rocket salad

560

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE  CHEF'S SIGNATURE
(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE
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A Taste of Pierchic

TARTARE DI RICCIOLA ^(GF, LF, R) 
Yellow tartare, marinated cherry, quinoa

FEGATINI DI POLLO ^(D) 
Chicken liver, polenta, red currant sauce, pear gel

RAVIOLI DEL PLIN ^(D, E) 
Plin, jus, parmesan cheese

CHITARRINA ALLA PESCATORA ^(E, LF, SF) 
Tagliolini, calamari, clam, red prawn, octopus

BRODETTO DI PESCE ^(SF) 
Marchigiano fish stew, tomato, zaffron

or

FILETTO DI MANZO & DATTERI ^(DF, GF) 
Beef tenderloin, parsnip, date chutney, baby carrot

TIRAMISÙ ^(D, E, V)

AED 650 Per Person

Available only for the whole table, minimum of 2 guests

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Crudi

Raw

TARTARE DI RICCIOLA (GF, LF)
Yellowtail tartare, marinated cherry, quinoa

95

TARTARE DI TONNO (GF)
Bluefin tuna tartare, avocado, lemon

160

GRAN CRUDO (SF) 965
Oysters Gillardeau no.2, langoustines
red mazara prawns, bluefin tuna tartare
yellowtail tartare, sea bass sashimi
salmon sashimi, bluefin tuna sashimi

Caviale & Ostriche

Caviar & Oysters

OSCIETRA ROYAL CAVIAR (D)
30g

770

BELUGA CAVIAR (D)
30g

1,930

TRADITION PRESTIGE (D)
30g

385

OYSTER (SF)
Gillardeau No.2 60
Krystale No. 3 65

Antipasti

Starter

BURRATA (D, GF, V)
Burrata cheese, tomato

100

FEGATINI DI POLLO (D, GF)  85
Chicken liver, polenta, red currant sauce
pear gel

PARMIGIANA DI
MELANZANE (D, V) 
Eggplant parmigiana, mozzarella cheese
tomato sauce

90

TARTARE DI MANZO (D) 140
Beef tartare, burrata cream

FRITTO MISTO (SF, E) 150
Fried prawn, calamari, assorted fish, vegetables
homemade ginger mayonnaise

CARPACCIO DI MANZO (D, GF) 110
Beef carpaccio, rocket salad, parmesan cheese

INSALATA DI GRANCHIO (GF, SF, E) 185
Crab salad, cucumber gel, green apple
bell pepper, crispy quinoa

VITELLO TONNATO (E) 120
Veal loin, tuna & caper sauce

CARPACCIO DI POLPO (GF, SF) 110
Octopus carpaccio, tomato confit
olive tapenade

ARANCINA DI RAGOUT BIANCO (D, E) 90
Sicilian arancina, parmesan cheese risotto
white ragout

CAPELANTE (D, GF, N, SF) 160
Seared scallop, mushroom, hazelnut, green pea
carrot puree, truffle oil

INSALATA DI MARE (SF, GF, LF) 145
Seafood salad, red prawns, squid,
cuttlefish, clams, jardiniere

PANZANELLA (V) 75
Tuscan panzanella salad, crutons

FIORI DI ZUCCA GRATINATI E 120
ZUCCHINE (E, D, GF, V)
Ricotta and parmesan filled zucchini flowers,
tomato sauce

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Pasta & Risotti (Pasta & Risottos)

RAVIOLI DEL PLIN (D, E) 	140	CHITARRINA ALLA PESCATORA (SF, E) 	175
Plin, jus, parmesan cheese		Tagliolini, calamari, clam, red prawn, octopus	
RAVIOLI RICOTTA & SPINACI (D, E, V) 	125	FUSILLI CACIO & PEPE (D, V)	125
Ravioli ricotta cheese & spinach, tomato sauce		Fusilli, pecorino cheese, black pepper	
PAPPARDELLE D'ANATRA (D, E) 	145	RISOTTO ALL'ASTICE (GF, SF)	270
Pappardelle, duck ragout		Risotto, lobster ragout	
RISOTTO BURRATA & MELANZANE (D, GF, V)	120	GNOCCHI RIPIENI AL POMODORO MANTECATO (E, D)	140
Risotto, burrata cheese, eggplants, confit tomato		Traditional meat filled gnocchi, creamy tomato sauce	
LINGUINE ALLE VONGOLE (SF)	150	CALAMARATA ALLA CARBONARA DI MARE (SF, E, D)	175
Linguine, clam, parsley		Calamarata with sea food carbonara, red prawns, clams	

Pesce & Carne (Seafood & Meat)

BRANZINO & PANZANELLA (LF)	285	TAGLIATA DI MANZO (D, GF)	290
Sea bass, Tuscan panzanella salad		Australian angus striploin, parmesan cheese rocket salad	
ROMBO ALLA MUGNAIA (D)	290	FILETTO DI MANZO & DATTERI (D, GF) 	330
Turbot meuniere, green beans, potatoes		Australian angus tenderloin, parsnip date chutney, baby carrot	
SALMONE ALLO YOGURT (D, GF, SF)	195	STINCO DI AGNELLO (D)	195
Salmon, yogurt sauce, fennel		Lamb shank, chickpea mousse, orange wedge	
BRODETTO DI PESCE (SF) 	205	PETTO D'ANATRA CON MILLEFOGLIE DI PATATA (D)	215
Marchigiano fish stew, tomato, zaffron		Duck breast with potato millefeuille pomegranate sauce	
ASTICE IN SALSA VERDE (D, SF)	485		
Grilled Canadian lobster, green herbs sauce			

Da Condividere

For sharing

GRAN GRIGLIATA DI PESCE (GF, SF)	1,160
Lobster, king crab, octopus, scallop langoustine, grilled eggplant	
ORATA ALL'ISOLANA (GF) 	465
Sea bream Isolana style, roasted potato, tomato	
COTOLETTA ALLA MILANESE (E)	370
Milanese veal chop, rocket salad, tomato	

Contorni

Side

FINOCCHI (D, GF, V)	50
Fennel gratin	
BROCCOLINI (GF, V)	50
Tender broccoli, olive oil	
PATATE (V)	50
Roasted potato	
CAPONATA (GF, N, V)	50
Zucchini and eggplant caponata	

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