

Nelle Mani Di Beatrice Menu

In Beatrice's Hands Menu

6 course blind menu from Beatrice experiences

"I want to take you with me on a journey that will delight your palate, to tell you who I am and the emotions I feel in making my dreams come true. Cooking for me is a dream that comes true only with seeing you happy at the table. I will take you between the hills and the sea of my land, with the conviction of making you joyful."

AED 850 Per Person

Available only for the whole table, minimum of 2 guests

A Taste Of Pierchic

TARTARE DI RICCIOLA (GF, LF, R)

Yellowtail tartare, marinated cherry, quinoa

FEGATINI DI POLLO (A, D)

Chicken liver, polenta, red currant sauce, pear gel

RAVIOLI DEL PLIN (A, D, E)

Plin, cognac, jus, parmesan cheese

CHITARRINA ALLA PESCATORA (E, LF, SF)

Tagliolini, calamari, clam, red prawn, mussel

BRODETTO DI PESCE (SF)

Marchigiano fish stew, tomato, zaffron

or

FILETTO DI MANZO & DATTERI (D, 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

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (A) ALCOHOL (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
All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax