

MAISON
M I L A N O

SHOW RESTAURANT

ALLA CARTA MENU



Appetizers

Puntarelle and Cantabrian anchovies salad (4,9,10)	16 €
Red prawn tartare, mango spheres and beetroot chips (4,6,9,11,12)	17 €
Beef carpaccio, Pantelleria caper, pickled onion and raspberry mayonnaise (6,9,10,12)	16 €
Pochette quail egg on potato cream and tomato powder (3,7,9)	16 €
Amberjack ceviche on fermented corn cream (1,4,6,8,10)	17 €

First

Pacchero with seafood sauce (1,2,3,4,13,14)	22 €
Spaghetti carbonara 2.0 (3,7)	20 €
Risotto with organic saffron, green sauce and veal stock (7,9,11)	20 €
Lobster tortello on shellfish cream(1,2,3,4,7,9,14)	22 €

ALLA CARTA MENU

Seconds



Lamb cutlet with herbs, stewed vegetables and its base (7,9,10)	24 €
Veal cutlet with rosemary potatoes (3,7,9,10)	24 €
Soy-glazed bluefin tuna tataki with alpine butter vegetables(4,6,7,10,11)	26 €
Fillet of beef with smoked vegetables (6,7)	28 €

Desserts

Our chef's tiramisu (3,7)	7 €
Sliced fruit on cream ice cream (3,7)	7 €
Mini Sacher (1,3,7,8)	7 €
DIY cannolo with Bronte pistachio (1,3,7,8)	7 €

*product frozen at origin or slaughtered on site

some products are subject to market arrival to ensure their freshness and quality

INGREDIENTS OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten (wheat, spelled, khorasan wheat, rye, barley, oats)
2. Crustaceans
3. eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites (if in concentrations above 10 mg / kg or 10 mg / liter)
13. Lupins
14. Shell fish

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ALL IN DINNER SHOW

BRONZE

2 course Dinner
(starter + main course)
with choice of menu of
meat, fish or vegetarian

45 €

SILVER

Water and wine (1 bottle every 4)
Live show
After dinner DJ set

3 course Dinner
(starter + first course + main course)
with choice of menu of
meat, fish or vegetarian

55 €

Water and wine (1 bottle every 4)
Live show
After dinner DJ set

ALL IN DINNER SHOW

GOLD

Aperitif with flute Prosecco

3 course Dinner
(starter + first course + main course)
with a choice from our
meat, fish or vegetarian menus

Cake or dessert

Water and wine (1 bottle every 4)

Covered

Live show

After dinner DJ set

65 €

DIAMOND

Aperitif with flute Prosecco

3 course Dinner
(starter + first course + main course)
with a choice from our
meat, fish or vegetarian menus

Cake or dessert

1 drink

Water and wine (1 bottle every 4)

Covered

Live show

After dinner DJ set

70 €

GUIDED MENU

The sound of the waves



Amberjack ceviche on fermented corn cream (1,4,6,8,10)

Pacchero with seafood sauce (1,2,3,4,13,14)

Fillet of salmon in crust on herbs and roasted pepper cream (1,4,6,7,9,11)

*Water, White or Red Wine Maison
(1 bottle every 4 people)*

GUIDED MENU

The Meat Performance



Beef tartare with roquefort fondue (7,11,12)

Potato gnocchi with knife-cut pork ragout and saffron cream (3,7,9,12)

Beef round on Jerusalem artichoke and baby spinach (9,10,12)

Water, White or Red Wine Maison

(1 bottle every 4 people)

GUIDED MENU

Garden in the city



Cantabrian chicory and anchovies salad (4,9,10)

Risotto with rocket and hazelnut pesto with
parmesan fondue (5,7,8)

Vegetable and pistachio millefeuille (7,8,12)

Water, White or Red Wine Maison
(1 bottle every 4 people)

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