Alessandro Borghese

il lusso della semplicità

AB CARD

SHARE YOUR EXPERIENCE

@ab_illussodellasemplicita

AB CARD

Take your time and savor
the pleasure of my cuisine.
Choose your tasting menu.





AB Card 4 — 90

You have chosen the
Food Warrior
Come and raid my Menu!
Choose four courses of your choice, also in Veg version.
Until 4:30 p.m.





AB Card 7 — 100

You have chosen the
Wizard of the Stove
Be enchanted by my wonders!
Seven courses tasting menu, also in Veg version.
Until 4:00 p.m.





AB Card 10 — 120

You have chosen the
King of the Kitchen
Sovreign banquet
in a lucullan triumph!
Ten courses tasting menu, also in Veg version.
Until 3:30 p.m.



AB Card 5 — 55

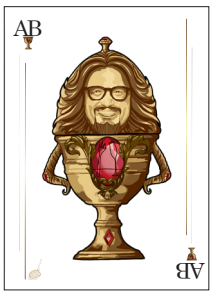
Mr Sweety is your selection,
please take action
as of sweets you're a specialist,
be co conquered by the list
Five desserts tasting menu

All the "AB CARD" do not include
water, coffee and any type of drink.

Products can be frozen at source or frozen on site by rapid temperature blast chiller.
For more information and for the Allergen list please contact the room staff, one of our responsible is at your disposal to provide any additional support or information.

AB CARD

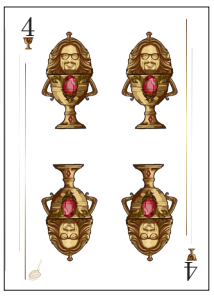
To the tasting menus you can combine
an "AB CARD WINE":



AB CARD Asso

You are smart, your eyes are fine
this is the Ace card that takes the wine!

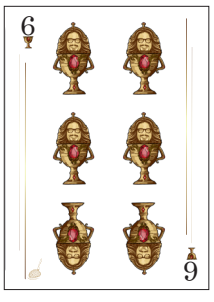
allows the choice of a bottle of wine from the wine list of the restaurant "Alessandro Borghese - Il Lusso della Semplicità". The bottle of wine chosen can be combined with one of the menus or purchased for a gift. In this case, it must be collected at the restaurant by presenting the specific card.



AB Card 4 Wine Cups 35

There are 4 glasses to drink,
ask the sommelier what does he think!

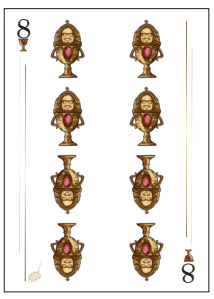
4 glasses of wine selected by Chef Borghese's cellar



AB Card 6 Wine Cups 55

Red, white, Italian or international
Here are 6 glasses for you
to be more multinational!

6 glasses of wine selected by Chef Borghese's cellar



AB Card 8 Wine Cups 75

Trust me, these are never too many,
you found 8 cups just take any!

8 glasses of wine selected by Chef Borghese's cellar

Products can be frozen at source or frozen on site by rapid temperature blast chiller.
For more information and for the Allergen list please contact the room staff, one of our responsible is at your disposal to provide any additional support or information.

List of allergenic ingredients

1 - Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut)
2 - Crustaceans and products based on crustaceans
3 - Eggs and egg products
4 - Fish and fish products
5 - Peanuts and peanut-based products
6 - Soy and soy products
7 - Milk and milk products
8 - Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil, pistachios, macadamia nuts)
9 - Celery and celery-based products
10 - Mustard and mustard-based products
11 - Sesame seeds and sesame products
12 - Sulphites in concentrations above 10 mg / kg
13 - Lupins and products based on lupins
14 - Molluscs and products based on molluscs

** Prices are expressed in euro*

The art works exhibited in the restaurant can be purchased

AB Normal srl
Eatertainment company

www.alessandroborghese.com

For any intolerances and allergies, the Guests are requested to read the following mandatory information to the Final Consumer.
Provisions regulated by Regulation (EC) n. 1169/2011 and Legislative Decree n. 231/2017.
Allergens - The customer is asked to communicate to the dining room staff the need to consume food free of certain allergenic substances before ordering. During preparation in the kitchen, cross-contamination cannot be excluded. Therefore our dishes can contain the allergenic substances of the official table according to EU Regulation 1169/11 contained in the menu. Furthermore all the ingredients present in this menu and considered allergens, are accurately specified in order to minimize any problems with subjects at risk.
Annex II: fish and fish products, mollusks and products based on mollusks, crustaceans and products based on crustaceans, cereals containing gluten, eggs and products based on eggs, soya and products based on soya, milk and products made from milk, sulfur dioxide and sulphites, nuts, celery and products made from celery, lupines and products based on lupines, peanuts and products based on peanuts, mustard and products based on mustard, sesame seeds and sesame seed products.

Useful information on the raw materials used in this Venue

Raw materials / products blast chilled on site - Some fresh products of animal origin are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and Reg. CE 853 / 04; the presence of any allergens are indicated in the ingredients book of the Venue and on the Menu.
Raw consumption - fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to guarantee quality and safety in accordance with EC Regulation 1276/2011 which modifies "Annex III of EC Reg. n. 853/2004 concerning the treatment for killing vital parasites in fishery products intended for human consumption ".
Frozen products - The dishes marked with (*) are prepared with raw materials of superior quality, frozen or deep frozen at the origin.

The Staff