



Alessandro Borghese
il lusso della semplicità

AB CARD

VENICE
venice

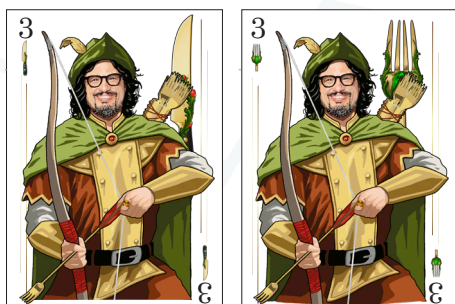
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AB CARD

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



AB CARD 3

80

You have chosen the **Archer from the Menu**
I will score by hitting your taste buds!

Three courses tasting menu.

Lunch Saturday and Sunday



AB CARD 5

120

You have chosen the **Casanova Chef** now,
discover the pleasures of his plates with a bow

Five courses tasting menu.

Lunch Saturday and Sunday

Dinner until 9:30 p.m.

CHICchetti for welcome

1 - 2 - 3 - 4 - 6 - 7 - 8 - 9 - 12 - 14

Grilled squid, charred mushrooms, spring onion

1 - 2 - 4 - 6 - 7 - 8 - 9 - 10 - 11 - 12 - 14

Amberjack, turnip greens, kimchi and preserved Moroccan lemon

1 - 2 - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 12 - 14

**Fresh pasta buttons, sourdough bread,
mantis shrimp, Jerusalem artichoke and fermented fennel**

1 - 2 - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 11 - 12 - 14

Sturgeon, pumpkin mole in puff pastry, bitter herbs

1 - 2 - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 11 - 12 - 14

Predessert

1 - 3 - 6 - 7 - 8 - 10 - 11 - 12

Hazelnut, blueberries, dark chocolate and bitter orange

1 - 3 - 6 - 7 - 8 - 10 - 11 - 12



AB CARD 7

150

You have chosen the **Doge of the table**
now for you an experience as in a fable

Seven courses tasting menu.

Dinner until 9:30 p.m.

All AB Card are available in Veg version

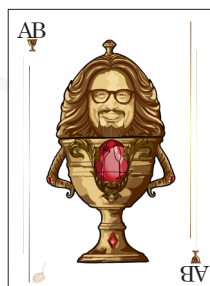
All "AB CARDS" include 1 bottle of water and 1 coffee per person and do not include any other type of drink.

All the products arrived fresh have been 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 WINE CARD

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

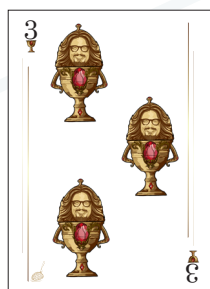


AB WINE CARD Asso

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 WINE CARD 3

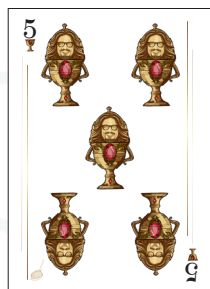
30

They say it's the perfect number 3

So here are glasses for you to see

3 glasses of wine selected by Chef Borghese's cellar

Lunch Saturday and Sunday



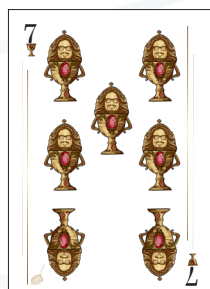
AB WINE CARD 5

65

5 cups in front of you,

filled up with inebriating scents too

5 glasses of wine selected by Chef Borghese's cellar



AB WINE CARD 7

100

Divine or wines, ladies and personalities

Are for you these 7 glasses with no formalities

7 glasses of wine selected by Chef Borghese's cellar

The “AB CARD WINE” can be purchased just in combination with the tasting menus

All the products arrived fresh have been frozen at source or frozen on site by rapid temperature blast chiller.

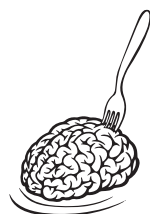
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LIST OF ALLERGENIC INGREDIENTS

- 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, 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 €*

All art works exhibited in the restaurant can be purchased



AB Normal srl
Eatertainment company

INFO

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 853/04 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