

DA NOI IN

RISTORANTE

MAGNA PARS
L' HOTEL À PARFUM
★ ★ ★ ★ ★

FROM PERFUME FACTORY TO HOTEL À PARFUM

Magna pars is the first Hotel à Parfum, distillate of Italian excellence, where taste of hospitality meets love for beauty, as in a stylish Italian house built on the foundations of a Perfume Factory. Its olfactory ingredients - fruits, flowers, woods, resins - a secret garden, ancient books, contemporary artworks and fragrances skillfully combined are harmoniously integrated to enhance the pleasure of conviviality.

L'Hotel à Parfum® is a place where Perfume reigns supreme, tells a story, permeates the spaces, and shapes experiences, seducing all the senses through Scent.

MAGNA PARS

Latin locution, literally «great part» (Virgil, Aeneid, ii, 5-6).

Expression referring to a person who is of great importance and holds most of the merits or blame in a situation. It derives from the words with which Aeneas begins the story of the fall of Troy: to queen Dido's question he responds «pars magna fui».

MENU À PARFUM

THE OLFACTORY NOTES INSPIRE EXQUISITE RECIPES, CRAFTED TO REFLECT LABSOLUE'S SIGNATURE FRAGRANCES, THE HOTEL PERFUME LABORATORY.

309 TIMO (THYME)

SQUID* JULIENNE, ARTICHOKE HEART AND THYME (4) € 30

Perfumer
FABRICE PELLEGRIN

Aroma
AROMATIC MARINE AMBERY

An Essence characterized by Thyme, fluctuating between green, aromatic, wild notes, the mineral blend of sea and salt, and a balsamic touch of Labdanum.

201 ULIVO (OLIVE TREE)

OLIVE WOOD SMOKED BASIL RISOTTO WITH SCALLOPS (7-14) € 35

Perfumer
ANTOINE MAISONDIEU

Aroma
WOODY AMBERY POWDERY

An Essence formed of Mediterranean Olive Tree silver light and presence, infused with a blend of Vetiver and Cistus.

102 MANDARINO (TANGERINE)

STEAMED LOBSTER*, CRISPY VEGETABLES AND
AVOCADO, BERGAMOT AIR AND MANDARIN GEL (2) € 45

Perfumer
ALEX LEE

Aroma
FRUITY CITRUS AMBERY

An Essence composed of Italian Tangerine Essential Oil, blending with the addictive warmth of pure Vanilla.

304 VANIGLIA (VANILLA)

CHESTNUT MOUSSE, CRUNCHY HAZELNUTS AND
PINK CHOCOLATE FONDUE WITH VANILLA (1-3-7-8) € 18

Perfumer
AURÉLIEN GUICHARD

Aroma
AMBERY WOODY VANILLA

An Essence centered on the irresistible notes of Vanilla, accompanied by a compelling blend of Olibanum, Cypriol, and Amyris.

TASTING

All dishes are available à la carte.

For a complete culinary experience, we suggest the four-course tasting menu to be ordered for the entire table:

309 TIMO, 201 ULIVO, 102 MANDARINO, 304 VANIGLIA € 115

You may also create your own three-course menu to be ordered for the entire table:

309 TIMO, 201 ULIVO, 304 VANIGLIA € 75

201 ULIVO, 102 MANDARINO, 304 VANIGLIA € 88

309 TIMO, 102 MANDARINO, 304 VANIGLIA € 84

ARGENTAIA

EXTRA VIRGIN OLIVE OIL

Maximum expression of Tuscan extravirgin olive oil. Exclusively obtained from olives grown in Argentaia's thirty hectares of olive groves, rigorously hand-picked and cold pressed within twenty-four hours from the harvest.

Aroma

FRESH AROMA OF MEDITERRANEAN SCRUB

Taste

ELEGANTLY INTENSE, BALANCING BITTERNESS AND SPICENESS

Variety

FRANTOIANO, MORAILOLO E LECCINO



SIGNATURE DISHES



VEGETARIAN

STARTERS



BAKED EGG «IN GABBIA»

MILK CREAM, GRANA PADANO CHEESE, WHITE AND BLACK TRUFFLE (3-7)
€ 39

SEARED SCALLOPS

PEAS CREAM WITH LEMON PEARLS (14)
€ 28

SEAFOOD SALAD

SHRIMPS*, PRAWNS*, SQUID, CLAMS AND MUSSELS (2-4-12-14)
€ 28

AMBERJACK TARTARE

MANGO AND HABANERO GEL, YELLOW CARROTS WITH CHAMPAGNE VINEGAR (4)
€ 30

FENNEL AND BOTTARGA

ORANGE, ALMONDS, TAGGIASCHE OLIVES (4-8)
€ 20

CULATELLO

FRIED GNOCCO (1)
€ 28

MEATBALLS

BAKED IN TERRACOTTA WITH TOMATO SAUCE (1-3-7)
€ 25



ASPARAGUS FLAN

SMOKED BURRATA CREAM AND CRISPY ASPARAGUS (3-7)
€ 20

FIRST COURSES



TAGLIOLINI «IN FONDO AL MARE»
WITH SCORPIONFISH, GURNARD AND MULLET RAGOUT (I-3-4)
€ 28



GARLIC, OIL AND RED PEPPER LINGUINE
PRAWNS* TARTARE (I-2)
€ 28

SPAGHETTI WITH CLAMS

BOTTARGA (I-4-I4)
€ 26



PACCHERI WITH TOMA CHEESE FONDUE
AND SAUTEED ARTICHOKEs (I-3-7)
€ 24

BOLOGNESE STYLE LASAGNA

WITH 36 MONTH PARMESAN CHEESE (I-3-7-9)
€ 22



MILANESE STYLE MINISTRONE
RICE AND SEASONAL VEGETABLES (9)
€ 20

MILANESE STYLE RISOTTO

WITH BEEF REDUCTION (7)
€ 24

SPAGHETTI ALLA CARBONARA

CRISPY GUANCIALE, EGG AND PECORINO CREAM, BLACK PEPPER (I-3-7)
€ 24



«THREE TOMATOES» SPAGHETTONE
REDUCTION, CONCASSÉ, AND CONFIT (I)
€ 22

SECOND COURSES

FISH OF THE DAY

VEGETABLES AND LIME MAYO (3-4)
€ 34

BLACK COD

WITH MISO AND GINGER CREAMY POTATOES (4-6-11)
€ 38



FRIED SEAFOOD

SHRIMPS*, PRAWNS*, CUTTLEFISH AND COURGETTES (1-2-12-14)
€ 35

SLICED RIBEYE STEAK

WITH BALSAMIC RADICCHIO AND 36 MONTH AGED GRANA CHEESE (7)
€ 38



MILANESE STYLE CUTLET

ROASTED POTATOES (1-3-7)
€ 40

BEEF FILLET

WITH SUMMER TRUFFLE AND POTATO CREAM (1-7)
€ 38

VITELLO TONNATO

VEAL SLICES WITH TUNA AND CAPER FLOWERS SAUCE (3-4-5)
€ 30



EGGPLANT PARMIGIANA

NEAPOLITAN STYLE (1-7-9)
€ 28

SIDE DISHES

STEAMED BROCCOLI, CAULIFLOWER AND CARROTS

GRILLED EGGPLANTS, ZUCCHINI AND PEPPERS

BAKED POTATOES WITH SAGE

MIXED SALAD WITH CARROT, FENNEL AND RADISH

FRIED POTATOES*

€ 12

SALADS & SANDWICHES

POKÉ

BASMATI RICE, SEAWEED, FISH SASHIMI, AVOCADO, EDAMAME (4-6)
€ 25

CEASAR SALAD

CHICKEN, BACON, BREAD CROUTONS, GRANA PADANO CHEESE (1-7)
€ 20

CAPRESE SALAD

BUFALA MOZZARELLA CHEESE, TOMATOES, ROCKET (7)
€ 20

MAXI TOAST

HAM AND CHEESE (1-7)
€ 15

CLUB SANDWICH

EGG, BACON, TURKEY, TOMATO, GREEN SALAD (1-3-7)
€ 24

SALMON TOAST

CEREAL BREAD, AVOCADO, HOMEMADE MARINATED SALMON, BOILED EGG (1-3-4-8-II)
€ 30

DESSERT



OUR SIGNATURE «AFFOGATO»

HOMEMADE VANILLA GELATO, ESPRESSO AND CHOICE OF TOPPING
€ 15



HOMEMADE GELATO AND SORBETS (3-7)

VANILLA, CHOCOLATE, COCONUT, GREEN APPLE, MANDARIN, PEAR
€ 12

PISTACHIO PANNA COTTA

WITH A GIANDUJA CREAM (1-3-7-8)
€ 12

TIRAMISÚ

MASCARPONE, ESPRESSO-DUSTED LADYFINGERS AND COCOA (1-3-7-8)
€ 14

FRESH FRUIT CARPACCIO

SEASONAL SELECTION
€ 14

COCONUT SEMIFREDDO

WITH A SALTED CARAMEL FOAM (1-3-7-8)
€ 15

MINERAL WATER PANNA - SAN PELLEGRINO	€ 4
ESPRESSO COFFEE	€ 3
COVER CHARGE	€ 4

IN CASE OF ALLERGIES PLEASE INFORM OUR STAFF

ALLERGEN LIST | SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk and dairy products (including lactose) | 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts, or queensland nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide and sulphites (if concentrations are above 10 mg/kg or 10 mg/liter) | 13. Lupins | 14. Molluscs

PRICES INCLUDE VAT - raw, marinated, cold smoked and fresh filled pasta served on our menus are carefully cleaned, prepared and flash frozen at -20 degrees centigrade in compliance with current european laws (cc853 / 2004). * IN THE ABSENCE OF A FRESH PRODUCT, A FROZEN PRODUCT WILL BE USED.