DA NOI IN

RISTORANTE

MAGNA PARS

L' HOTEL À PARFUM

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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.

320 AMBRA GRIGIA (AMBERGRIS)

COD FILLET, PUNTARELLE CHICORY, SEA ASPARAGUS AND PLANKTON CAVIAR (1-4-7) € 38

Perfumer
EMILIE COPPERMANN

Aroma
WOODY MARINE MUSKY

An Essence inspired by precious Grey Amber, with exclusive and mysterious Ambergris Accord, combined with Olibanum, Fucus and Moss.

201 ULIVO (OLIVE TREE)

OLIVE WOOD SMOKED GORGONZOLA RISOTTO, OLIVE LEAF SEARED PRAWNS, OLIVE POWDER AND EXTRA VIRGIN OLIVE OIL GEL (2-7) € 30

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.

203 MELOGRANO (POMEGRANATE)

GRILLED OCTOPUS, SPICY BROCCOLI PURÉE AND POMEGRANATE GEL (4) € 38

Perfumer
LUCAS SIEUZAC

Aroma
FRUITY MUSKY WOODY

An Essence inspired by Pomegranate, combined with
the aromatic accents of Buchu and the powdery notes of Musk.

206 OPOPONAX

CHESTNUT MOUSSE WITH BOURBON VANILLA CREAM (1-3-7-8) € 20

Perfumer
ALIÉNOR MASSENET

Aroma
AMBERY MUSKY WOODY

An Essence composed of embracing Opoponax, with
deep notes of Benzoin, warm Vanilla and surprising Cistus.

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:

320 AMBRA GRIGIA, 201 ULIVO, 203 MELOGRANO, 206 OPOPONAX € 115

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

320 AMBRA GRIGIA, 201 ULIVO, 206 OPOPONAX € 80
201 ULIVO, 203 MELOGRANO, 206 OPOPONAX € 80
320 AMBRA GRIGIA, 203 MELOGRANO, 206 OPOPONAX € 90
320 AMBRA GRIGIA, 201 ULIVO, 203 MELOGRANO € 100

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 MAQUIS

Taste
ELEGANTLY INTENSE, BALANCING BITTERNESS AND SPICENESS

Variety
FRANTOIANO, MORAIOLO E LECCINO


SIGNATURE DISH


VEGETARIAN

STARTERS

BAKED EGG «IN GABBIA»
MILK CREAM, GRANA PADANO CHEESE, WHITE AND BLACK TRUFFLE (3-7)
€ 30

COD* CROQUETTES
PICKLED CABBAGE AND PUMPKIN MAYONNAISE (3-4-7)
€ 26

SEAFOOD SALAD
SHRIMPS*, PRAWNS*, SQUID, CLAMS, MUSSELS, CELERY AND LAMB'S LETTUCE (2-4-9-12-14)
€ 29

SEARED* SCALLOPS
TOPINAMBUR CREAM (14)
€ 26

AMBERJACK TARTARE
MANGO AND HABANERO GEL, YELLOW CARROTS, CHAMPAGNE VINEGAR (4)
€ 24

ARTICHOKES SALAD
CELERY AND BOTTARGA (4-9)
€ 20

CULATELLO
FRIED GNOCCO* (1-3-8)
€ 24

GOAT CHEESE FLAN
SAUTÉED PORCINI MUSHROOMS, CHESTNUTS AND HONEY (3-7)
€ 20

ROMAN STYLE PUNTARELLE SALAD
ANCHOVIES, EXTRA VIRGIN OLIVE OIL AND WHITE WINE VINEGAR (4)
€ 16

FIRST COURSES

GARLIC, OIL AND RED PEPPER LINGUINE
PRAWNS* TARTARE (1-2)
€ 28

SPAGHETTI WITH CLAMS
BOTTARGA (1-4-14)
€ 25

WHITE TRUFFLE TAGLIOLINI
BUTTER (1-7)
€ 65

MILANESE STYLE RISOTTO
MARROW (7)
€ 25

CARBONARA STYLE SPAGHETTI
CRISPY GUANCIALE, EGG AND PECORINO CREAM, BLACK PEPPER (1-3-7)
€ 22

PORCINI MUSHROOM RISOTTO
BITTO CHEESE (7)
€ 25

THREE TOMATOES SPAGHETTONE
REDUCTION, CONCASSÉ, AND CONFIT (1)
€ 22

BOLOGNESE STYLE LASAGNA
36 MONTH PARMESAN CHEESE CRUST (1-3-7-9)
€ 24

MILANESE STYLE MINESTRONE
RICE AND SEASONAL VEGETABLES (9)
€ 18

SECOND COURSES

FISH OF THE DAY
VEGETABLES AND LIME MAYO (3-4)
€ 32

BLACK COD*
WITH MISO AND GINGER CREAMY POTATOES (4-6-8-9-11)
€ 39

FRIED SEAFOOD
SHRIMPS*, PRAWNS*, CUTTLEFISH AND COURGETTES (1-2-8-12-14)
€ 35

SOUPLESS FISH SOUP
AMBERJACK TATAKI, SEAFOOD BROTH, POTATOES, CAPERS AND SEA URCHIN* MAYONNAISE (4)
€ 36

BEEF FILLET
SEARED FOIE GRAS*, POTATO GRATIN AND PORT REDUCTION (1-7)
€ 42

MILANESE STYLE CUTLET
ROASTED POTATOES (1-3-7-8)
€ 42

VEAL OSSOBUCO
MILANESE STYLE WITH TRADITIONAL GREMOLATA (1)
€ 36

VEAL ESCALOPE
ARTCHOKES (1-8)
€ 32

POTATOES AND PORCINI MUSHROOMS
SOFT TIMBALE (3-7)
€ 26

SIDE DISHES

STEAMED BROCCOLI, CAULIFLOWER AND CARROTS
€ 12

GRILLED EGGPLANTS, ZUCCHINI AND PEPPERS
€ 12

BAKED POTATOES WITH SAGE
€ 12

MIXED SALAD WITH CARROT, FENNEL AND RADISH
€ 12

FRIED POTATOES*
€ 12

SAUTÉED MUSHROOMS (7)
€ 20

SALADS & SANDWICHES

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

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

CAPRESE
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, BOILEG EGG (1-3-4-8-11)
€ 30

DESSERT

OUR SIGNATURE «AFFOGATO»
HOMEMADE VANILLA GELATO, ESPRESSO AND CHOICE OF TOPPING (1-3-7-8)
€ 15

HOMEMADE GELATO AND SORBETS
VANILLA, CHOCOLATE, COCONUT, GREEN APPLE, MANDARIN, PEAR (3-7)
€ 12

DARK CHOCOLATE MOUSSE
CREAMY PISTACHIO HEART (1-3-7-8)
€ 12

ARTISANAL VENEZIANA
ZABAIONE CREAM (1-3-7-8)
€ 12

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

FRESH FRUIT
SEASONAL SELECTION
€ 14

PINEAPPLE CARPACCIO
€ 10

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 (ce853 / 2004). * IN THE ABSENCE OF A FRESH PRODUCT, A FROZEN PRODUCT WILL BE USED.