



SUNRISE
RESTAURANT

M E N U

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I NEED TO KNOW THE STORY OF A FOOD.
I NEED TO KNOW WHERE IT COMES FROM.
I HAVE TO IMAGINE THE HANDS THAT HAVE
GROWN, WORKED AND COOKED WHAT I EAT.

(CARLO PETRINI)

APERITIF

“A short culinary journey in 4 bites to retrace our years of activity.”

(1,2,3,4,7,14)

euro 18



CRUDITÉS

SEAFOOD TASTING - (14)
euro 38

OYSTER TASTING
FINE DE CLAIRE NO. 3, BELON AND IMPERIALS - (14)
euro 36

CRUSTACEANS CRUDITÉS
PRAWNS AND SHRIMPS - (2)
euro 40

VARIATION OF CRUDITÉS
CARPACCIO, TARTARE AND SASHIMI - (2,4,14,8)
euro 24

JULIENNE OF RAW CUTTLEFISH
WITH LIME AND EVO OIL - (14)
euro 16

CARPACCIO OF AMBERJACK MARINATED IN SALT
WITH THYME AND ROSEMARY - (4)
euro 26

SHRIMP CARPACCIO WITH FONDUE OF PROVOLA CHEESE
AND ROASTED ALMONDS - (2,5,7)
euro 22

TARTARE SELECTION - (2,4,1,14)
euro 28

WILD ALASKAN SALMON "RED KING"
WITH ÉCHIRÉ BUTTER - (4,7)
euro 28

IRANIAN BELUGA CAVIAR 10 G - (4)
euro 40

APPETIZERS

RUSTACEAN AND SHELLFISH CATALAN - (1,14,9)
euro 48

COD SALAD MARINATED IN MILK AND GINGER WITH
EDAMAME AND FENNELS
- (4,7)
euro 26

MARINATED PRAWNS IN PONZU SAUCE
AND SEARED IN BUTTER - (2,6)
euro 42

OCTUPUS CARPACCIO - (14)
euro 24

GRATIN LOBBER STUFFED WITH SCAMORZA AND GREEN
CHILI PEPPERS ACCOMPANIED BY SOUR CREAM SAUCEE -
(1,2,3,6,7)
euro 54

SANDWICH OF OCTOPUS BURGER, SQUID, SCAMORZA
CHEESE, GARLIC MAYONNAISE AND RAW CURLY
ESCAROLE
- (1,3,14)
euro 26

EGGPLANT PARMIGIANA
AND DEALFISH WITH SEAFOOD - (1,4,7)
euro 24

SQUIDS TEMPURA IN PANKO BREAD
AND LIME MAYONNAISE - (1,3,14)
euro 24

FIRST COURSES

RIBBED TUBE WITH PEZZOGNA,
DATTERINO TOMATOES AND BASIL - (1, 2)
euro 22

SARDINIAN FREGOLA WITH FISH - (1,2,14)
euro 24

TAGLIOLINO WITH SHRIMPS AND COURGETTE FLOWERS
IN TWO CONSISTENCIES - (1,4)
euro 22

SCAMPI AND SEA URCHIN LINGUINA - (1,2,14)
euro 22

SECOND COURSES

SALT CATCH OF THE DAY - (4)
euro 85 al Kg

BAKED SOLE - (4)
euro 42

BRAISED LOBSTER, POTATO SHEETS
AND PEPPERS - (2)
euro 185 per Kg

ROYAL PRAWNS AU GRATIN
WITH PANKO BREAD
AND LIME MAYONNAISE MOUSSE - (2,3,7)
euro 48

FRYING OF SHELLFISH
AND CRUSTACEANS - (2,14)
euro 28

FRUIT AND DESSERT

BERRIES
euro 8

SEASONAL FRUITS
euro 16

ICE CREAM FRUITS - (7,8)
euro 12

DECOMPOSED BABÀ WITH LEMON MOUSSE AND
STRAWBERRIES - (3,7)
euro 8

SPOON CHEESECAKE WITH BERRIES - (1,7)
euro 8

REVISITED CAPRESE WITH ORANGE - (8,7,3)
euro 8

CATALAN CREAM - (3,7)
euro 8

WATERMELON AND SAMBUCA SORBET - (3,12,8,6)
euro 5

VANILLA ICE CREAM WITH ITS VARIETY - (7,8)
euro 8

COVER CHARGE
euro 7

ALLERGENS

1- CEREALS CONTAINING GLUTEN

wheat, rye, barley, oats or their hybridised strains, and products thereof

2- CRUSTACEANS

and products thereof

3- EGGS

and products thereof

4- FISH

and products thereof, except gelatine or fish glue used for clarifying beer and wine

5- PEANUTS

and products thereof

6- SOYBEANS

and products thereof

7- MILK

and products thereof, including lactose

8- NUTS

*almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof*

9- CELERY

and products thereof

10- MUSTARD

and products thereof

11- SESAME SEEDS

and products thereof

12- SULPHUR DIOXIDE AND SULPHITES

in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂

13- LUPIN

and products thereof

14- MOLLUSCS

and products thereof