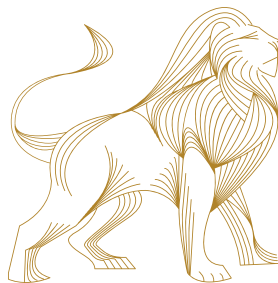


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BISTROT



LONDRA PALACE
VENEZIA



Signature dishes from Chef Daniele



Dishes made with local products,
typical of the Venetian tradition

STARTERS

Sea bass Tartare



Sea bass tartare seasoned with samphire, basil, oil, pepper, and grapefruit vinaigrette

(4,20)

€ 35

Octopus Salad

Pan-roasted octopus, potato cream and salad with Taggiasca olives and confit tomatoes

(9,14,30)

€ 25

Caesar Salad

Roasted chicken breast, Caesar dressing, romaine lettuce, shaved Parmesan, and crispy croutons

(1,3,7,8,10)

€ 19

Club Sandwich Sampler

Toasted rustic bread, romaine lettuce, vine-ripened tomatoes, roasted turkey, hard-boiled eggs, bacon. Served with pickled artichokes and our cocktail sauce

(1,3,7,8,10)

€ 19

Truffled Carpaccio

Beef carpaccio, seasoned with Dijon mustard sauce and julienned black truffle, served with arugula and Parmesan shavings

(3,7,10,30)

€ 38

Buffalo Mozzarella Caprese

Buffalo Mozzarella DOP, sliced and seasoned tomatoes, basil cream, and Taggiasca olives

(7)

€ 22

“Salute” Salad

Arugula, lamb’s lettuce, pear, shavings of pecorino cheese, and our housemade raspberry vinegar sauce

(7)

€ 26

FIRST COURSES

Black Paccheri



Housemade bronze-cut paccheri, sautéed with cuttlefish ink and chives

(1,3,9,14,30)

€ 28

Doge's Busera



Housemade bronze-cut spaghetti with lobster and langoustines in a slightly spicy tomato broth

(1,2,3,9,30)

€ 40

Lagoon Orzotto



Pearl barley risotto with clams and mussels, celery, fresh tomato, and a dusting of lemon zest

(1,7,9,14)

€ 22

Lasagna in tegamino

Sheets of egg lasagna layered with béchamel, beef ragù, and Parmesan.

(1,3,7,9)

€ 25

Penne alla trevigiana



Housemade wholewheat bronze-cut penne with sautéed luganega sausage, braised red radicchio, and Casatella trevigiana DOP cheese

(1,3,7)

€ 26

Do spaghi in tomato sauce

Housemade bronze-cut spaghetti with fresh tomato sauce and basil pesto

(1,3,7,9)

€ 24

MAIN COURSES

Noble mixed fried platter



Fried langoustines and squid with crispy vegetables and sage leaves

(1,2,3,7,10,14,30)

€ 29

Golden Sea Bream

Grilled sea bream cooked golden on the skin side, with creamed spinach and a small salad

(4)

€ 27

Anara amongst the asparagus



Roast duck breast au jus, boiled asparagus with mimosa eggs and egg sauce

(3,7,9)

€ 26

Beef tagliata

Seared beef sirloin served sliced with seasonal side dish

(7,9)

€ 29

Oriental Mezze lune

Stir-fried seitan with champignon mushrooms, soy sauce and spring onion, layered potatoes au gratin

(1,6,7)

€ 25

Sant'Erasmo Veggie Burger

Vegetarian hamburger with tomato salad and lamb's lettuce, vegan tartar sauce

(6,9)

€ 27



SIDES

French Fries

(30)

€ 6 / € 14

Mixed Salad

€ 7 / € 16

Roasted Potatoes

(7)

€ 7 / € 16

Grilled Vegetables

€ 9 / € 18

GOLOSESSI

Tiramisù in goto



Classic Venetian dessert
prepared with mascarpone cream, ladyfingers soaked
in coffee, and a dusting of cocoa

(1,3,7)

€ 16

Fruit Salad

Fresh seasonal fruit

€ 16

Three Chocolates



A cube of three different chocolates with a citrus sauce

(7,30)

€ 18

Peacock Mousse



Blueberry mousse, peach and vanilla sauce

(1,3,7,8,30)

€ 18

Assorted gelato

(1,3,7,8,30)

€ 18

Cover € 5



Our menus are printed on a unique paper that reflects our commitment to our territory, history, and environmental conservation. *Alga Carta Favini* is made from algae removed from the Venice Lagoon in order to protect its fragile ecosystem.

Alga Carta is FSC™ certified, recyclable, and biodegradable!

INFORMATION REGARDING FOOD ALLERGIES

Some of our dishes and beverages may contain one or more of the 14 allergens listed in Regulation (EU) No. 1169/2011. The allergens and their derivatives are: (1) Cereals containing **gluten** (wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and derived products, (2) **crustaceans** and **crustacean**-based products, (3) **eggs** and **egg**-based products, (4) **fish** and **fish**-based products, (5) **peanuts** and **peanut**-based products,

(6) **soy** and **soy**-based products, (7) **milk** and **milk**-based products, (8) **nuts** (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) and their products, (9) **celery** and **celery**-based products, (10) **mustard** and **mustard**-based products, (11) **sesame** seeds and **sesame**-based products, (12) **sulfites** at concentrations above 10 mg/kg or 10 mg/l in terms of total SO₂, (13) **lupins** and **lupin**-based products,

(14) **mollusks** and **mollusk**-based products.

We cannot guarantee the complete absence of traces of these allergens in all our dishes and beverages.

FISH PRODUCTS CONSUMED RAW (20)

Fish products (finned fish and cephalopod mollusks) intended to be consumed raw or nearly raw have undergone a preventive purification treatment in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 2.

FROZEN PRODUCTS (30)

The dishes or ingredients indicated in the menu may derive from frozen or pre-frozen products either originating from the producer or frozen on-site.

The dining staff is available to provide any information regarding the nature and origin of the food served.

WE ONLY USE IODIZED SALT