

TRUFFLE DINNER

November 14th, 2017



RESTAURANT 181

SUNSET DINNER

6.00 pm – limited till 8 o'clock

Marinated char tatar & caviar
cauliflower truffle crème & lovage emulsion

or

Homemade Tagliolini
truffle spume & buffalo parmesan
-as starter-

upgrade: fresh shaved white Alba truffle - € 10 / gram

Piedmontese veal filet
truffled autumn vegetable, pine nut soufflé, rosemary jus

upgrade: fresh shaved black truffle - € 8 / gram

or

Homemade Tagliolini
truffle spume & buffalo parmesan
-as main course-

upgrade: fresh shaved white Alba truffle - € 10 / gram

Tower tartufo
mandarin sorbet, salty caramel, porcini terra

3 course menu € 64
plus elevator ticket € 7

Reservation request necessary
info@restaurant181.com

- Scroll down for "Feinschmecker Truffle Menu" -

TRUFFLE DINNER

November 14th, 2016

FEINSCHMECKER MENU

8.30 pm



RESTAURANT 181

Marinated char tatar & caviar
cauliflower truffle crème, lovage emulsion

Fried duck liver
long pepper, chicory apple, truffle honey

Saddle of codfish
parsley infusion, potato risotto, vermouth truffle butter sauce

or

Homemade Tagliolini
truffle spume, buffalo parmesan

upgrade: fresh shaved white Alba truffle - € 10 / gram

Piedmontese veal filet
truffled autumn vegetable, pine nut soufflé, rosemary jus

upgrade: fresh shaved black truffle - € 8 / gram

Tower tartufo
mandarin sorbet, salty caramel, porcini terra

4 course menu € 85
(without codfish/tagliolini)
plus elevator ticket € 7

5 course menu € 99
(with codfish/tagliolini)
plus elevator ticket € 7

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