

HARRY'S BISTRÒ

From the Palate to the Heart.

At first it arouses your curiosity.
Then it seduces and surprises you.
In the end it wins over your heart.

Our menu embodies our passion for food,
it is made of love and falling in love,
which we want to share with you.

It is the pleasure of knowing, together,
that eating is a true joy for the palate,
and also, a matter of love.

A la carte menu

Starters

Veal tartare, grain mustard, anchovy mayonnaise,
candied grapefruit, crispy "puccia" bread 22 €

Chicken Caesar salad, prawns, avocado 25 €

Artichoke gravvy, burrata, prosciutto from "Bajta Salež" farm 21 €

Scallops, Jerusalem artichoke, peanuts, truffle 24 €

First Courses

Mezzi paccheri, tomato, basil, buffalo mozzarella	20 €
Hazelnut gnocchi, beet, goat's cheese, cheek lard from Sauris	21 €
Linguine with clams, parsley, bottarga, lemon	24 €
Pasta, beans, cabbage, potatoes, smoked provola	19 €

Second Courses

Venison sirloin, potatoes purée, red wine sauce, spinach with butter	33 €
Harry's pulled pork Rustik bread, pork from "Bajta Salež" Farm, formadi frant, radicchio, mustard, horseradish	28 €
Pumpkin en papillote, Parmesan cheese fondue, crunchy amaretto, truffle	24 €
Slow cooked seabass from out Gulf, apple balsamic vinegar carrot's purée, endive, beurre blanc	36 €

Dessert

Tiramisù

Dessert of the day by Harry's Pasticceria

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We kindly ask you to communicate any food allergies and intolerances.

Some dishes contain allergens for the specifics and the complete allergen card, please scan the following QR or ask the service staff.



Some products are subjected to a rapid reduction in temperature to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and EC Reg. 853/04.