

Welcome

to

Bladen
ristorante & bar

The philosophy of our restaurant is based on sustainability and the promotion of local biodiversity, through the use of local raw materials. By working with local suppliers, we are able to offer authentic and high-quality dishes, reducing the environmental impact of transporting products over long distances and supporting the local economy.



STARTER

Seared squids

with lime, chilli and garlic-thyme butter ⁴

Mountain tacos

carne salada, tomato, onion, guacamole sauce and fresh coriander ¹

Foie Gras *

pan-seared with apricot compote ¹¹

Potato pie

with marinated salmon, salmon caviar and marinated egg yolk ^{3, 4, 7}

Pleurotus mushrooms

breaded and grilled with polenta pie and black truffle ^{1, 7}

Fine diced venison *

garlic, marjoram, sweet paprika and dill served with dark seed bread ^{1, 5, 8, 11}

Duck breast

salad, pine nuts, pomegranate vinegar and plum Hoisin sauce ^{5, 6, 8}

Mixed vegetable salad

made to order (or buffet if available)

* supplement 7,00 € for guests with half board or full board



HOME MADE PASTA

Spaghetti alla chitarra

with pistachios, cherry tomatoes and
smoked provola ^{1, 3, 5, 8}

Saffron tagliolini

sautéed with wild boar ragout ^{1, 3}

Pappardelle al Barolo

with beef stew, potatoes and carrots ^{1, 3}

Tortellacci with salmon *

chives and lime on beurre blanc sauce ^{1, 2, 3, 4, 7}

Ravioli

filled with ricotta, potatoes, onion, nettle,
bitter cocoa and cinnamon on a clarified butter ^{1, 3, 7}

Sweet potato gnocchi

with gorgonzola sauce and dried tomato gems ^{1, 3, 7}

Vegetarian dumplings *

in intense winter broth and Sumac powder ^{1, 3, 7, 8}

* supplement 7,00 € for guests with half board or full board



MAIN COURSE

Grilled Scottish salmon *

served with lobster bisque, Pernod and vegetable fantasy ^{2, 4, 6, 14}

Beef rump

grilled with mushroom fricassee, thyme sauce, potatoes and salad

Pork fillet

infused with lemon, pepper, garlic, caramelized onion, bacon sauce and vegetables

Lamb shank

braised in Refosco, couscous salad, quinoa and cooking sauce ^{1, 8}

Sliced calamari *

on sauce puttanesca and pea shoots ^{2, 4}

Chicken thigh

suprema sauce, mushrooms, duchess potatoes and cherries ^{1, 3, 5, 7}

Grilled deer loin *

potato puree and sweet raspberry sauce ^{1, 7}

* Supplement 7,00 € for guests with half board or full board



DESSERT

Saffron panna cotta with fresh fruit *

with elderflower ice cream and chocolate earth ^{7,8}

Cheesecake

with currant topping and chopped hazelnuts ^{1,5,7,8}

Panna cotta

Made of white and dark chocolate with a soft gianduia heart ^{7,8}

Coffee cake

caramelized banana and chocolate ganache cream ^{1,5,7}

Cannolo

filled with ricotta, chocolate chips and pistachio cream ^{1,5,7,8}

Tiramisù Bladen ^{1,3,7}

Wide selection of ice creams and sorbets ^{3,5,7,8}

* Supplement 7,00 € for guests with half board or full board



Our ingredients are all fresh and come from controlled and known supply chains. What we produce is treated scrupulously in compliance with HACCP regulations, using cutting-edge technologies, such as vacuum, refrigeration and sub-zero heat reduction, both as a preparation technique and in food preservation.

- 1 **CEREALS** containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derived strains and derived products
- 2 **CRUSTACEANS** and shellfish-based products
- 3 **EGGS** and egg-based products
- 4 **FISH** and fish-based products
- 5 **PEANUTS** and peanut products
- 6 **SOYA** and soy products
- 7 **MILK** and milk products (including lactose)
- 8 **NUTS** such as almonds, hazelnuts, walnuts, pistachios and their products
- 9 **CELERY** and celery-based products
- 10 **MUSTARD** and mustard-based products
- 11 **SESAME SEEDS** and sesame seed-based products
- 12 **SULFUR DIOXIDE AND SULPHITES** in concentrations higher than 10 mg/kg or 10 mg/litre in terms of total sulfur dioxide
- 13 **LUPINS** and lupine-based products
- 14 **MOLLUSCS** and mollusc-based products

Please inform our dining room staff of any allergies or intolerances. Thank you.

