

The Fisher

Milan, 1th October 2018

- Italy -

*I IMAGINED WHAT I WOULD HAVE WISHED TO TASTE,
TO SEE AND TO LISTEN DURING A DINNER...*

*I LOOKED FOR SOMETHING WHICH WAS AS CLOSE AS POSSIBLE
TO MY DESIRES, IN TERMS OF PRODUCT'S QUALITY
AND THE ORIGINALITY OF DESIGN, BREAKING THE "AS-USUAL" MOLD...*

*A MENU INSPIRED BY THE ITALIAN TRADITION, BUT IN SOME WAYS,
INFLUENCED BY THE JAPANESE, PERUVIAN AND SPANISH CUISINE.*

*IN THE OVERVIEW OF THE DISHES PRESENTED
I HAVE INTENTIONALLY DECIDED TO NOT FOLLOW A PRECISE ORDER
BECAUSE A COURSE CAN BE DESIRED REGARDLESS OF ITS CATEGORY.*

The Fisher

Plateau magnum (2 people)

A selection of oysters and shellfish with red prawns (Sicily), langoustines, scallops and sea urchins (subject to availability of fresh product)

Plateau Jøys! øy! (2 people)

Steamed rock lobster (astice) and a selection of oysters and shellfish with red prawns (Sicily), langoustines, scallops and sea urchins (subject to availability of fresh product)

Plateau Imperial (served on 2 levels)

Steamed king rock lobster (aragosta) and a selection of oysters and shellfish with red prawns (Sicily), langoustines, scallops and sea urchins (subject to availability of fresh product)

Mediterranean sea urchins on the box (6 pcs - 8 pcs - 12 pcs)

Catalana Jøys! øy! lobster, prawns from Mazara, langoustines and natural flavourings

Must Catalana: rock lobster, king crab, carabineros, Mazara prawns, langoustines and natural flavourings

Sea Salpicon: sea-fish, mediterranean veggies with flavourings made by the Chef Rafael Rodriguez

Oysters

Premium Gillardeau

Ostra Regal

Specialade Bretagne De Prat ar Coum

Kys

Amélie

Anchovies of Cantabrico with croutons and salted butter from Isigny

Marinated anchovies in ibizenko style

Tartare selection (salmon, tuna, red prawn, scallops)

Carpaccio selection (choice among): salmon, tuna, red prawn, scallops

Raw red prawns from Favignana and tropical mango

Ceviche Jøys! øy! (with tiger leche)

Ceviche in peruvian style

Ceviche mix pescado

Prawns Ceviche

Amazonian Ceviche

Vegan ceviche

Tiradito Jøys! øy! (with tiger leche and cocoa)

Tiradito in Machu Picchu style

Tiradito in three different sauces of tiger leche

Causaviche

Grilled squid roll stuffed with Mazara prawns

Tiradito Nikkei
 Juke tuna
 Paestum white gold (buffalo milk mozzarella)
 Calamari and prawns ball drenched in a gazpacho sauce
 Olive Octopus
 Amazonian Tartare
 Tuna tartare with Jalapeno, red Tropea onion and yuzu sauce
 Salmon and snapper tartare with avocado, yuzu lemo sauce
 Amberjack sashimi with jalapeno sauce and soya yuzu sauce
 Sashimi premium: salmon – amberjack – tuna
 Volcanic Scottish salmon sashimi with Jalapeno sauce, fresh ginger & onion
 Hotate sashimi: scallops in exotic dressing
 Cube: salmon, amberjack, red crawfish
 Nighiri special (no rice) 8 pcs.
 Tuna Tataki and burratas' stracciatella with olives cream
 Jamon iberico Gran Reserva Joselito 48 months served with slices of toasted bread and tomato
 Charcoaled provoletta cheese with Gran riserva Joselito 48 months
 Roasted octopus with smoked potato cream and piquillo pepper oil
 Crunchy langoustines with lemon thyme, spinach, crustaceans and coral flavors

Caviare

(served with slices of toasted bread and vodka Beluga short) *Asetra*

Beluga

10 gr.

30 gr.

50 gr.

100 gr.

Vegetable tempura: pumpkin, zucchini, eggplants, asparagus, mushrooms, avocado, peppers, onions
 (ponzu sauce, jalapeño sauce, spicy sauce)

THE SHELL fried mix: baby squids, squids, mullet, langoustines and prawns (2 people)
 (ponzu sauce, jalapeño sauce, spicy sauce)

Warm seafood salad with dressing

Causa in peruvian style

Spaghetti alla chitarra with fresh tomato and basil

Spaghetti with clams, artichokes and salted mullet roe (bottarga)

Linguine with pink rock lobster

Linguine with lobster

Tagliolini with shellfish

Spaghetti with raw and sea urchins

“Barolo not barolo” risotto in a cheese mousse with a crunchy and glazed seabass

Paccheri with scorpionfish

Display **The Fisher**

Seabass, scorpionfish, seabream, brill, snapper, tilapia (John Dory), orata, gurnard, pinfish
Cooked according to the chef's recommendations

Seabass with mediterranean salt

Gurnard or scorpionfish in a sicilian "guazzetto" soup

Roasted seabass with thyme, fingerling potatoes, and red oranges oil from Sicily

Premium of Carloforte red tuna with foie gras, black truffle and Rossini sauce

Roasted snapper fillet with artichoke and herbs

Vegetable Coal Prawns and e sea oil

Octopus Anticucho

Ridind reserve grilled fillet with herbes sauce and vegetables

Grilled Sirloin (U.S.A.) with Andina "Oca" potato and vegetables

Salmon fillet and Andina "Oca" potato, tubers e radishes

Sautéed langoustines, garlic, extra-virgin olive oil, chili

Grilled amberjack roll in a greek yogurt dressing, crunchy vegetables, mango and avocado

Mashed potatoes Pompadour

Side of mediterranean vegetables

Rainbow of tomatoes, olive oil, basil and capers powder

Cancha (toasted corn nuts)

Yuca with black squid ink (manioca)

Lucuma cheesecake

Vanilla meringue cake

Seven textures

Amazonian passion (semifreddo with a selection of tropical fruits)

Tiramisù **The Fisher**

Daily fruits selection

Sorbets: lemon, mango, passion fruit

Ice cream: lemon, chocolate, pistache, passion fruit

Sfera **The Fisher**

(chocolate explosion with passion fruit e warm strawberry smoothly cream, mint and ginger)

If you have any food allergies and/or intolerances, please inform us and ask for an alternative solution.

We will be delighted to help you as best we can. Fresh fish either blast frozen or frozen at catch according to type and/or preparation.

The treatment of fresh and raw fish respects all the laws established by the Minister of Healthy.

Menu proposal 1

Plateau magnum (2 people)

Sashimi premium: salmon - amberjack - tuna (2 people)

Ceviche in peruvian style

Spaghetti with raw fish and sea urchins

Grilled amberjack roll in a greek yogurt dressing, crunchy vegetables, mango and avocado
or

Octopus Anticucho

Seven textures

beverage and coffee not included

Menu proposal 2

Plateau (2 people)

Carpaccio selection: salmon, tuna, red crawfish (2 people)

Tiradito Nikkei (2 people)

Jamon iberico Gran Reserva Joselito 48 months served with slices of toasted bread and tomato (2 people)

Paccheri with scorpionfish

Premium of Carloforte red tuna with foie gras, black truffle and Rossini sauce

Tiramisù **TheFisher**

beverage and coffee not included

