

MENÙ

Dinner

HARRY'S

TRIESTE



HARRY'S HARRY'S HARRY'S HARRY'S

Welcome to a journey of flavor, where cuisine becomes storytelling, memory, and vision.



HARRY'S

TRIESTE

STARTERS

Seabass shabu shabu

Thin slices of seabass fillet served with crunchy vegetables, quail egg yolk, katsuobushi, fish and miso dashi, and crispy wasabi breading

€20 · Allergens 1,3,4,6

Scallop carpaccio

Scallop carpaccio with drops of mango and blue cheese sauce, seared endive, toasted hazelnut crumble, coral powder and allspice pepper tuile

€24 · Allergens 1,7,8,14

Beef tongue veil

Slow-cooked beef tongue, its own jus, quenelles of horseradish and chive-infused ricotta, and crispy polenta

€20 · Allergens 7,9

Beef tartare

Knife-cut beef tartare, smoked cow's stracciatella with applewood, mushroom carpaccio, all served over a soft potato focaccia

€24 · Allergens 1,7

Panzanella cream

Tomato and bread cream, puffed rice crisps with tomato powder, colorful cherry tomato and cucumber salad, and tomato umami

€18 · Allergens 1

Hemp & Mixed Greens

Homemade hemp seed ricotta served with mixed salad greens, thin slices of crunchy radish, red fruit vinegar, and crispy bread wafers

€18 · Allergens 1



RELAIS &
CHATEAUX

HARRY'S

TRIESTE

FIRST COURSES

Smoked anchovies

Half paccheri pasta with anchovy sauce emulsified with smoked butter, parsley sauce, cured egg yolk bottarga, and candied lime

€20 · Allergens 1,3,7,14

Egg & truffle

Linguine with low-temperature egg yolk and truffle sauce, topped with fresh truffle

€24 · Allergens 1,3,7

NORMA-STYLE RISOTTO

Carnaroli risotto creamed with goat butter, eggplant caponata quenelle, basil sauce, aged grated ricotta, and eggplant powder

€22 · Allergens 7

SAFFRON & OSSOBUCO

Sautéed saffron Carnaroli risotto, ossobuco jus, and citrus-flavored gremolata sauce

€20 · Allergens 7

CHEESE & SHRIMP

Homemade cappellacci filled with cacio e pepe sauce, shrimp tartare, and its bisque

€24 · Allergens 1,3,4

HARRY'S

TRIESTE

MAIN COURSES

Crispy snapper

Breaded snapper fillet bites with Panko, marsala and cuttlefish ink sauce, and sautéed chard

€26 · Allergens 1,4,7

Green, white & red

Charcoal-grilled octopus tentacles, arugula-flavored mashed potatoes, buffalo cheese sauce, and crispy prosciutto

€28 · Allergens 4,7

Rabbit & shrimp

Porchetta-style rabbit roll stuffed with shrimp, sous-vide cooked and oven-finished, served with "rabbisque" sauce and sautéed new potatoes

€28 · Allergens 4

Teriyaky pork

Low-temperature cooked pork shoulder, grilled and glazed with teriyaky sauce, served with sautéed spinach

€24 · Allergens 1,6

Caponata & cannoli

Vegetable caponata, mint sauce, and cannoli filled with goat ricotta

€22 · Allergens 1,7

HARRY'S

TRIESTE

SWEET TEMPTATIONS

Karst stones

“Stones” of yogurt and berries coated in white chocolate, mint sponge cake, and Terrano wine glaze

€12 · Allergens 1,3,7

Delicious discovery

Vanilla-flavored custard, bitter orange jam, dark chocolate shavings, almond biscuit, and torched Italian meringue

€12 · Allergens 1,3,7,8

WATERMELON & CUCUMBER

Sous-vide cooked watermelon sashimi, cucumber sorbet, lime foam, and sesame brittle

€12 · Allergens 11

HARRY'S

TRIESTE

ALLERGEN KEY

The numbers indicate the presence of the following allergens, as per Regulation (EU) No. 1169/2011:

- "1" Cereals containing gluten
- "2" Crustaceans and products thereof
- "3" Eggs and products thereof
- "4" Fish and products thereof
- "5" Peanuts and products thereof
- "6" Soybeans and products thereof
- "7" Milk and products thereof (including lactose)
- "8" Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts)
- "9" Celery and products thereof
- "10" Mustard and products thereof
- "11" Sesame seeds and products thereof
- "12" Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l)
- "13" Lupin and products thereof
- "14" Molluscs and products thereof

For further information on ingredients and allergens, our staff is available.