

H'S
TRIESTE

Menù

Harry's Bistrò




RELAIS &
CHATEAUX

H'S
TRIESTE

MENU

LOCAL FLAVORS

Soups

Pasta and beans

€ 16,00

Allergens 1, 9

The woodland

Gnocchi with game meat

€ 28,00

Allergens 1, 3, 7, 9



MENU

COLD SEAFOOD STARTERS

Granseola "Spider crab"

€ 35,00

Allergens 2, 12

Smoked swordfish carpaccio* with brioche bread
and rosa of Gorizia

€ 28,00

Allergens 1, 3, 4, 7

HOT SEAFOOD STARTERS

When the scallop meets the rosa of Gorizia

€ 24,00

Allergens 14

Harry's Mixed Gratin

Scallop, langoustine, sea bass, prawn, anglerfish

€ 28,00

Allergens 1, 2, 4, 12, 14

Selection of daily hot appetizers*

€ 70.00 minimum for 2 people

Allergens 1, 2, 3, 4, 7, 9, 10, 11, 12, 14

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MEAT STARTERS

Cold veal with tuna sauce
and rosa of Gorizia

€ 25,00

Allergens 3, 4, 9

Angus tartare

€ 28,00

Allergens 1, 3, 4, 7, 10

Jamòn iberico platter
and bread with tomate

€ 33,00

Allergens 1



MENU

SEAFOOD FIRST COURSES

Spaghetti with clams

€ 28,00

Allergens 1, 14

Paccheri pasta with mixed fish*

€56.00 minimum for 2 people

Allergens 1, 2, 4, 9, 12, 14

Linguine with lobster in busara sauce

€ 39,00

Allergens 1, 2, 9, 12

Linguine with tuna ragù with caponata

€ 28,00

Allergens 1, 4, 9

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MEAT FIRST COURSES

Fusi with hen ragù*

€ 28,00

Allergens 1, 2, 3, 9

Orecchiette with two tomatoes sauce
and burrata*

€ 25,00

Allergens 1, 7, 9



MENU

SEAFOOD MAIN COURSES

Anglerfish roulade with vegetables and
mashed potatoes in meunière sauce

€ 34,00

Allergens 1, 4, 7

Bouillabaisse with croutons*

€ 28,00

Allergens 1, 2, 4, 9, 12, 14

Grilled or Mediterranean-style sea bass fillet

€ 34,00

Allergens 4

Allergens 4, 9 for Mediterranean recipe

Catch of the day
for 1 to 4 people subject to availability

€ 11,00 per 100gr

Allergens 4, 9



MENU

MEAT MAIN COURSES

Herb-crusted milk-fed veal fillet
with purple potato purée

€ 32,00

Allergens 1, 7

Grilled Irish Angus fillet with new potatoes

€ 34,00

Allergens 7

Irish Angus Chateaubriand with caponata
and roasted potatoes

€ 70,00 minimum for 2 people

Allergens 7, 10

Black Angus Nebraska Fiorentina steak
with caponata and roasted potatoes

€ 12,00 per 100gr

Allergens 7

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SIDES

New potatoes

€ 8,00

Allergens 7

Caponata

€ 8,00

Allergens 1, 9

Mixed Salad

€ 8,00

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MENU

SWEETS

Hot chocolate cake with vanilla cream
and mint

€ 12,00

Allergens 1, 3, 7

Deconstructed mille-feuille
choice of: chestnuts, berries, or orange
with Grand Marnier cream

€ 12,00

Allergens 1, 3, 7

Harry's Tiramisù

€ 12,00

Allergens 1, 3, 7

Panna cotta with peanuts and salted caramel

€ 12,00

Allergens 1, 3, 7, 8

MENU

ALLERGENS

1. Cereals containing gluten
2. Crustaceans and their derivatives
3. Eggs and egg derivatives
4. Fish and seafood products
5. Peanuts and peanut derivatives
6. Soy and soy products
7. Milk and milk products (including lactose)
8. Nuts
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame derivatives
12. Sulphur dioxide and sulphites >10 mg/kg or >10 mg/L
13. Lupins and lupin products
14. Molluscs and mollusc products

Dishes indicated marked with * are made with raw ingredients that are frozen or deep-frozen at the source. Certain fresh animal products, along with fish products served raw, undergo rapid blast chilling to guarantee their quality and safety, in accordance with the HACCP plan and EC Regulations 852/04 and 853/04.