

L · P · V

RISTORANTE

REDEEMER

SATURDAY 18TH JULY 2026

AMUSE-BOUCHE

Seared scallop with herbs, coral sauce and brioche bread
Citrus-marinated sardine with parsley sponge and mint mayonnaise
Fried cod cube with spring onion and ginger
(1,3,4,7,8,14,20)

APPETIZERS

Meagre
Seared, with creamy potatoes and chives, celery gel, brushed with pistachio and wild garlic
(3,4,7,8,9,20)

Warm scorpion fish salad
Hand-cut raw langoustines, avocado and cucumber seasoned with rice vinegar, peach gazpacho with Prosecco and oyster leaves
(2,4,12,20)

FIRST COURSE

Open paprika raviolo
With stracciatella, tuna marinated with sun-dried tomatoes, soy sauce and lemongrass, garnished with basil oil and bottarga
(1,3,4,6,7,20)

MAIN COURSE

Monkfish tail
Stuffed with lobster, spicy clam sauce, served on a potato roulade with creamy potatoes, zucchini concassé in scapece style and crispy shiso leaf
(2,3,4,7,14,20)

PRE-DESSERT

Cherry
With black cherry heart and white chocolate puffed rice
(1,4,7)

DESSERT

Watermelon gel spiral
With lemon cream quenelle and licorice crumble
(1,4,7)

EURO 390 PER PERSON

The price includes welcome aperitif, water and taxes. Wines excluded.



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