

DERBY
Grill
ristorante

MENU À LA CARTE

STARTERS

Salmon trout with its roe in yoghurt sauce and fennel
22,00€

White asparagus carpaccio, scallops and lime
20,00€

Duck breast, its foie gras terrine and rhubarb
22,00€

Loin of rabbit wrapped with bacon, crumble of Taggiasca olives and escarole
20,00€

Grilled artichokes from the Italian Riviera and orange sorbet
18,00€

PASTA, RICE AND EGGS

Free-range Valtellina organic egg, fresh green peas and parmesan cheese
18,00€

Homemade ravioli stuffed with field herbs, sweetbreads and Amalfi lemon
20,00€

Sea urchin sauce spaghetti with ginger and almond milk
24,00€

Bread dumplings, purple aubergines sauce, date tomatoes and burrata cheese
20,00€

Carnaroli risotto "Riserva San Massimo" selection, with clams, squid and red prawns
24,00€

FISH

Skate wings with dried tomatoes, organic chickpeas and spinach
30,00€

Amberjack of backdrop with razor clam sauce, pears and roasted parsnips
32,00€

Mediterranean bluefin tuna with spring onion, lettuce and mustard
34,00€

MEAT

Fillet of Fassona beef breed with Brianza's herbs, black truffle and morels
34,00€

Lamb loin with tarragon, licorice and chard
32,00€

Suckling pig belly glazed with honey on turnip, radishes and green apple
30,00€

FROM THE GRILL

Chateaubriand (2 persons)/ T-bone steak (2 persons)
80,00€

Beef entrecôte
32,00€

All dishes are garnished with the Chef's choice of potatoes and legumes of the season

CHEESE

Our own selection of the best regional cheeses with green apple sorbet
16,00€

*Cover charge 4,00 € per person. VAT and service included.
All fish served raw has been subjected to preventive decontamination treatment, by means of a blast chiller.
We kindly remind that the Maitre d'Hotel will be pleased to provide information about food allergy
and intolerance concerning our dishes.*

LOCAL DISHES

TRADITIONAL LOCAL DISHES

Monza's famous risotto with "luganega",
local lean sausage

20,00€

Crumb breaded veal cutlet,
slowly pan fried in clarified butter,
the real Milanese style

34,00€

Veal ossobuco with its tasty
and rich saffron carnaroli risotto

32,00€

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DESSERT

OUR SEASONAL CHOICES

Variety of apples and pecans in the Pastry Chef's crisp
and creamy dome

Mille-feuille cake with coffee cream,
caramel gel and dairy ice cream

Chestnuts, pumpkin and tangerine sorbet

Venere black rice cream, fresh pineapple, Opalys chocolate
and saffron sauce

Domori dark chocolate steamed cake, sweet potato cream,
blue corn crumbs and Monza's artisanal beer foam

€ 13.00

SORBETS

Amalfi lemon

Arabic coffee

Green apple

ICE CREAMS

Vanilla bourbon

Fiordilatte

Domori dark chocolate

€ 13.00

*Dessert wines, liqueurs or after dinner drinks
are recommended by the Maitre d'Hotel*