



Breakfast at Ararat

CAVIAR PLATTER

Caviar “ The Petrossian Selection” 30g € 100
Caviar served with warm mini blini and sour cream 1·3·4·7

TASTY *but healthy*

Açaí Bowl € 10
Fresh banana, pomegranate, kiwi and toasted coconut flakes 6

Exotic Chia Pudding € 10
Creamy overnight chia seeds soaked in coconut milk with fresh tropical fruit 8

Homemade Granola € 14
Crunchy granola over Greek yogurt with honey and fresh berries 1·7·8

Grechka Porridge Classic € 14
Slow-cooked buckwheat porridge with warm milk, butter, honey and fresh berries 1·7

Avocado Toast € 12
Sourdough bread with poached eggs, avocado spread, pomegranate, and mint 1·3·7

EGGS

Eggs Benedict € 13
Toasted muffin with crispy bacon, poached eggs, and buttery hollandaise 1·3·7·12

Eggs Royale € 19
Toasted muffin with smoked salmon, poached eggs, and buttery hollandaise 1·3·4·7·12
Add Caviar 10g + € 33

Eggs Florentine € 12
Toasted muffin with sautéed spinach, poached eggs, buttery hollandaise and Comté cheese extraction 1·3·7

Shakshuka – The Sunken Eggs € 14
Oven baked in tomatoes, bell peppers and feta ragout, fresh herbs 1·3·7

Truffle Omelette with Fresh Truffle & Pecorino € 25
Fluffy omelette folded with fresh truffle and aged Pecorino 1·3·7

Make your egg choice

Omelette	Poached	Scramble	Fried
3·7	3	3·7	3
€ 12	€ 12	€ 12	€ 12

SIDE DISHES

Poached Egg € 3

Fresh Cherry Tomatoes € 4

Sautéed Spinach € 4

Avocado € 4

Black Truffle 2g € 4

Crispy Bacon € 5

Smoked Scottish Salmon € 9

Fresh Berries € 9

Black Caviar 10g 4 € 33

PANINI SANDWICHES

Prosciutto & Burrata € 12
Prosciutto crudo, burrata, rocket, cherry tomatoes, olive oil, balsamic glaze 1·7·12

Mortadella Pistachio Dream € 14
Mortadella, stracciatella truffle, pistachio, lemon zest 1·7·8

Salami & Provolone Classic € 12
Italian salami, provolone, roasted peppers, lettuce and mustard mayo 1·3·7·8·10

Caprese Deluxe (V) € 13
Mozzarella di bufala, tomato, basil, pesto and olive oil 1·7·8

Grilled Veggie & Velvety Red Tomato Paste € 10
Grilled zucchini, eggplant, peppers, Red Tomato paste, rocket, and olive oil 1·7·12

Pastrami & Parmigiano € 12
Roast beef, Parmigiano Reggiano, rocket, horseradish mayo, caramelized onions 1·3·7·12

Crab and Lobster Roll € 39
Sweet crab and tender lobster in a soft toasted roll 1·2·3·4·6·7

MORNING INDULGENCE

Our Ultimate French Toast € 9
Golden French toast with caramelized hazelnuts and mascarpone cream 1·3·7·8

Velvet Syrniki € 16
Golden cottage cheese pancakes with strawberry compote and sour cream 1·3·7

Fluffy Buttermilk Pancakes € 12
Fluffy buttermilk pancakes with hazelnut praline, berries, and fresh strawberries 1·3·7·8·11

*Allergens: 1 Cereals · 2 Shellfish · 3 Eggs · 4 Fish
5 Arachis · 6 Soya · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard
11 Sesame Seeds · 12 Sulphites · 13 Lupin · 14 Molluscs

All prices include VAT

AVAILABLE FROM 12:00 TO 16:00

PANE E CREME SPALMABILI

Homemade Bread € 6
Freshly baked homemade bread served with extra virgin olive oil 1·11

Truffle Stracciatella Cream € 8
Creamy stracciatella cheese infused with black truffle 7

Olive Tapenade € 7
Mediterranean olive spread with capers and herbs 12

Velvet Tomato Spread € 7
Smooth and delicate red tomato cream 7·8·12

INSALATE

ARARAT Salad € 14
Baby spinach, fresh greens, apple, walnuts and pomegranate with truffle dressing 8·9·12

Burrata Salad € 22
Homemade confit cherry tomatoes, fresh Burrata and basil pesto 7·8·9

Caesar Salad € 24
Romaine lettuce hearts, crispy pancetta, croutons, Parmesan and Caesar dressing 1·3·4·7·9·10·12
Add Shrimps + € 12

ANTIPASTI

Piemontese Beef Tartare € 38
Angus beef tenderloin tartare prepared with selected herbs and spices 3·9·10·12

Parmigiana di melanzane € 22
Oven-baked eggplant layered with Parmesan and tomato sauce 7

Grilled Octopus € 29
Josper-grilled octopus served with a citrus fennel salad 2·9·12·14

PIZZA

La Tartufa Classica € 49
Truffle cream, Fontal cheese, fresh truffle and chives 1·6·7

Margherita € 18
Tomato sauce, Fontal cheese and basil 1·6·7

Ararat Reserve € 24
Signature White Cream, spicy beef ragù, onions, chilli and Fontal cheese 1·6·7·12

Bianca Verde € 19
Signature White Cream, Fontal cheese, zucchini, crushed pistachio and rocket 1·7·8

Catch of the Day al Crudo

Catch of the Day € 24
Fresh raw fish served with lemon and olive oil vinaigrette 2·4

CAPRICCIO ALLA FARINA & RISO

Gnocchi alla Sorrentina € 19
Potato gnocchi with tomato sauce, stracciatella cheese and basil 1·3·7·12

Beef Cheeks Risotto € 29
Wild mushroom risotto served with tender beef and a rich Porto wine reduction 1·3·7·9·12

Seafood Taglierini with Pesto € 29
Homemade taglierini pasta with light pesto sauce and mixed seafood 1·2·3·4·8·9·12

Homemade Oven-Baked Lasagna € 24
Layers of beef ragù, tomato sauce, béchamel, and Parmesan cheese 1·3·7·12

Barcarola Di Pesce

Salmon € 31
Salmon fillet served with baby broccolini and a fresh verde sauce 4·9

Sea Bass € 34
Sea bass fillet with cherry tomatoes, olives, potatoes and capers 4·9·12

MAIN DISHES *From the Josper*

Baby Chicken alla Diavola € 36
Spicy oven baked baby chicken from Valle Spluga 7·9·12

Beef Tagliata di Manzo € 46
USDA beef sirloin tagliata, thinly sliced, topped with Parmesan cheese and fresh rocket salad 3·7·9

Carni dal Mondo

USA Grass-fed | Creekstone Farms 9

SAUCE

Béarnaise 3·7·9·12 € 6

Truffle & Porcini 9·12 € 8

Pepper 12 € 8

Tomahawk T-Bone

€ 15 per 100 gr
€ 14 per 100 gr

SIDES

Crushed Potatoes € 9

Grilled White Asparagus € 12

Grilled Broccolini € 11

Potatoes with Truffle & Pecorino € 9

PLATTERS

Cheese Platter 1·6·7·8·11 € 18

Charcuterie Platter 1·6·7·8·11 € 26

Fruit Platter € 18

