



Bocelli

Bataviahaven

MENÙ DELLO CHEF

The ultimate Bocelli experience. A culinary journey through Italy, from the Alps in the north to the Mediterranean Sea in the south.

Allow Chef Arthur and his team to surprise you with a seasonal menu, full of refinement and familiar flavours.

Three Courses | 38.5

An elegant introduction to Bocelli's cuisine.

Four Courses | 49.5

A selection of the team's favourite dishes.

Five Courses | 59.5

A culinary journey through Italy, bringing together all the flavours of Bocelli.

(Available for the entire table only.)



*Scan the code for the
English menu.*



*Scannen sie den
Code für die deutsche
Speisekarte.*

PER INIZIARE

Pinsarella | 8

Pizza bread, tapenade, extra virgin olive oil, balsamic vinegar

ANTIPASTI CRUDI

Ricciola | 21.5

Raw amberjack, fennel, basil, olives, citrus

Tartara di manzo | 20.5

Beef tartare, stracciatella, confit tomato, capers, taralli
Fresh truffle | +6

Zucchine | 15.5

Raw courgette, almonds, lemon, extra virgin olive oil, cress

ANTIPASTI FREDDI

Burrata | 16.5

Burrata, mixed tomatoes, Taggiasca olives, Parmesan cheese, basil

Vitello tonnato | 18.5

Veal, tuna sauce, fried capers, caper berries, extra virgin olive oil

Sgombro | 17.5

Mackerel, smoked yoghurt, green apple, Italian citrus

ANTIPASTI CALDI

Polpo | 21

Grilled octopus, smoked potato espuma, crispy bread

Animelle | 22.5

Crispy sweetbread, Jerusalem artichoke cream, grilled lemon

Uovo | 18

63°C egg, green asparagus, Parmesan cream, black truffle

PRIMI

Risotto al nero di seppia | 26.5

Black risotto, squid ink, langoustine, baby octopus, mussels, Venus clams

Gnocchi pomodori & stracciatella | 20.5

Potato gnocchi, fermented yellow tomatoes, stracciatella

Ravioli al pesto | 22.5

Burrata ravioli, 'nduja, pistachio pesto, honey, beurre noisette

Tonnarelli cacio & pepe | 19.5

Black & white pepper, Pecorino, cress

Spaghetti carbonara | 21.5

Guanciale, egg, marinated egg yolk, Parmesan cheese, Pecorino

Paccheri agli scampi | 24.5

Cherry tomatoes, langoustine bisque, basil

Lasagne al ragu | 22.5

Bolognese sauce, béchamel sauce, basil, cress



SECONDI

Tonno al ferri | 34

Tuna, grilled romaine lettuce, Sicilian caponata, olive beurre blanc

Branzino al forno | 32

Grilled sea bass, leek cream, friarielli, broth

Frittura di paranza | 30

Fried calamari, prawns, smelt, sea bass, lemon mayonnaise, herb salsa, small salad

Costata di manzo | 36

Grilled ribeye, confit onion, earthy cream, porcini powder, jus

Guancia di vitello | 33.5

Slow-cooked veal cheek, celeriac cream, Jerusalem artichoke crisps, jus

Parmigiana di melanzane | 25.5

Roasted aubergine, mozzarella, tomato, basil

Cavolfiore | 26.5

Roasted cauliflower, cauliflower purée, hazelnut, beurre noisette, vegetable jus

CONTORNI

Patate fritte al tartufo | 8

French fries with truffle mayonnaise

Insalata | 6

Mixed salad

Linguine pasta | 10

Italian long pasta

PIZZA

Margherita bocelli | 17

San Marzano tomatoes, fior di latte, basil

Napoli | 19

Tomato sauce, anchovies, capers, olives

Diavola | 20

Tomato sauce, spicy salami, mozzarella, chilli honey

Prosciutto & rucola | 21

Tomato sauce, Parma ham, rocket, Parmesan cheese

Tartufo bianco | 24

Truffle cream, mushrooms, mozzarella

Mortadella & pistacchio | 23

Parmesan cream, mortadella, stracciatella, pistachios

Gamberoni | 22

Prawns, burrata, lime, rocket

Carbonara | 24

Pecorino cream, guanciale, egg yolk

DOLCI

Tiramisu | 12

Ladyfingers, mascarpone, espresso, cocoa

Pere al tartufo | 12.5

Pears, grape must, ricotta, truffle

Torta al cioccolato | 12.5

Dark chocolate cake, chilli, smoked honey

Panna cotta | 12

Vanilla, bourbon, fermented lemon, strawberries

Delicia al Limone | 12

Lemon curd, caramel tuile, lemon sorbet, limoncello meringue

Formaggi | 12.5

Selection of three cheeses with assorted accompaniments