

BECCHERIA

AT THE WINE MERCHANT



PLATTERS TO SHARE ALL DAY

SELECTION OF ARTISANAL CHARCUTERIES

(50 G.)

<i>Coppa di Parma</i>	220
<i>Salame with Truffle</i>	250
<i>Salame Ventricina Calabrese Piccante</i>	220
<i>Finocchhiona (Salami with Fennel)</i>	220
<i>Mortadella with Pistachio</i>	220
<i>Culatello</i>	300
<i>Jamon "Iberico de Bellota Gran Reserva"</i>	680

SELECTION OF ARTISANAL CHEESE

(50 G.)

<i>Comte Extra Reserve 18 Months</i>	250
<i>Tomme de Savoie IGP from Haute-Savoie</i>	250
<i>Swiss Raclette du Valais P.D.O</i>	250
<i>Brie and Black Truffle "Duo"</i>	280
<i>Parmigiano Reggiano "Vacche Brune" 24 Months</i>	250
<i>Taleggio D.O.P</i>	250
<i>Manchego with Jalapeno</i>	250
<i>Gruyere</i>	250
<i>Gorgonzola</i>	250
<i>Occelli Barolo</i>	300
<i>Gouda with Truffle</i>	250

MIXED PLATTER TASTING

<i>Mixed Artisanal Cheeses</i>	690
<i>Mixed Charcuteries</i>	790
<i>Mixed Artisanal Cheeses and Charcuteries</i>	1,390

SELECTION OF SMALL BITES

<i>Goat Cheese with Beetroot</i>	90
<i>Black Truffle with Mornay Mousse</i>	160
<i>Beef Tartare</i>	130
<i>Smoke Salmon with Ikura Roe</i>	140
<i>Wild Carabineros Prawns Tartare</i>	140
<i>Kristal Caviar on Blinis</i>	190
<i>Bafun Uni with Kristal Caviar on Blinis</i>	220
<i>Mixed Beccheria Bites</i>	990

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SOMMELIER'S SNACK

<i>Crispy Bacon</i>	240
<i>Calamari</i>	290
<i>Cod Fish coquette</i>	320

APPETIZERS

KAVIARI, KRISTAL CAVIAR	150 / G.
<i>Served with Blinis, Sour Cream and Condiments</i>	2900 / 20 G.

HOUSE MARINATED MIX ITALIAN OLIVES 	280
<i>Peperoncino, Fennel Seeds and Orange Peel</i>	

WARM SWISS RACLETTE DU VALAIS P.D.O. 	490
<i>Served Melted on Potato "Monalisa"</i>	

BURRATA, "PRECOCE TOSCANA" 	480
<i>Served with Dry Apricots, Hazelnuts and Fried Black Cabbage</i>	

TUSCAN KALE SALAD 	290
<i>Served with Beetroot, Butternut Squash and Capricho de Cabra Goat Cheese</i>	

MARINATED CANTABRIAN ANCHOVIE "ALLA MODA DELL ITALIAIA"	290
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BECCHERIA SNOW CRAB CAKE	350
<i>Served with Fennel Salad and Remoulade Sauce</i>	

SEARED HOKKAIDO SCALLOPS	590
<i>Served with Arugula Orange Winter Salad</i>	

BALIK SMOKED SALMON CARPACCIO	390
<i>Olio Dell'Ornellaia, Capers, Lemon, Ikura</i>	

CLASSIC CREAMY LOBSTER BISQUE	290
<i>Blue Crab, Pamesan foam, Lobster Oil</i>	

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BECCHERIA PASTA

MANCINI MACCHERONI AL POMODORO



490

Fresh Tomatoes with Extra Virgin Olive Oil, Garlic, Basil and Salt

MORELLI PAPPADELLE

590

Venison Ragout and Juniper Berry

MARTELLI SPAGHETTI

890

Served with Wild Carabineros Prawns and Bisque Sauce

TRUFFLE SPAGHETTI



980

Served with Malga Butter, Parmesan and Winter Black Truffle

MAIN DISHES

ROASTED DUCK

520

Served with Summer Beetroot, Parsnip Puree, Champignon Mushroom and Michel Guillon Sauce

ROASTED ANGUS BEEF TENDERLOIN

1,250

Served with Sauteed Baby Carrot, Potato Purée with Winter Black Truffle and Argentiera Sauce

MILK-FED LAMB RACK

1,480

Served with Leccino Olives, Fennel Pollen, Parsnip Puree and Lamb Jus

PAN SEARED SPANISH HALIBUT

650

Served with Sautéed Baby Spinach, Trumpet Mushroom, Pine Nut and Viura Blanc Sauce

SIDES

Artisanal Bread with Olive Oil "Olio Extra Vergine di Oliva" by Valentini

190

Truffle Mashed Potato

200

Grilled Broccolini

190

Sauteed Green Asparagus

160



THE WINE MERCHANT
PARK SILOM



BECCHERIA WINE & LUNCH MENU

INCLUDES A GLASS OF PROVENCE ROSE

590++ / PERSON

APPETIZER

CLASSIC ORGANIC CAESAR SALAD

OR

SPANISH COD CROQUETTE

OR

WARM JAPANESE HAMACHI

WITH, BURNT ORANGE AND DASHI BEURRE BLANC (ADD 100-)

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MAIN

SEARED SEABASS WITH SAUTEED SPINACH AND BUTTER LEMON SAUCE

OR

GRILLED ORGANIC CHICKEN WITH SAUTEED BRUSSELS SPROUT,

BABY CARROTS, MASHED POTATOES AND CHICKEN JUS

OR

CLASSIC BURGUNDY BOEUF BOURGUIGNON WITH CRISPY POLENTA (ADD 150-)

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DESSERT

CHEF'S SEASONAL SELECTION

Prices are subject to 10% service charge