

ALLERGEN DIRECTORY

On the menu at the end of each dish name you will find a number indicating the allergen ingredients.

Please find here below the corresponding legends.

1. Cereals containing gluten
(wheat, barley, rye, oats, spelt, kamut or their hybridized strains)
and derivate
2. Shellfish and derivate
3. Eggs and derivate
4. Fish and derivate
5. Peanuts and derivate
6. Soy and derivate
7. Milk and derivate (including lactose)
8. Nuts as almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoiensis* (Wangenh) K. Koch], brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivate
9. Celery and derivate
10. Mustard and derivate
11. Sesame seeds and derivate
12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg identified as SO₂
13. Lupine and lupine-based products
14. Molluscs and mollusc-based product

(* Product that has undergone a conservation phase, at a low temperature)



Starlight Aperitif *Le Terrazze Majestic Estate 2022*

Every day
from 6.30 to 9.00 pm

Grand Hotel Majestic "già Baglioni" – Via dell'indipendenza 8 40121 Bologna – Italy
Tel: +39 051225445 - Fax: +39 051234840 – E-mail: info.ghmajestic@duetorrihotels.com
www.duetorrihotels.com

The Oysters

Fine de Binic [\(14\)](#) cal. 4 € 3,50 per piece

Marconil [\(14\)](#) cal. 1 € 7,00 per piece

Marconil oysters are raised in the cold waters of the ocean, near the Gulf of Cádiz, which is located a few kilometers from the Strait of Gibraltar. This oyster is rich in vitamin b 12, copper, zinc and iron, their taste recalls the real "ESSENCE OF THE SEA"

Special Sorlut [\(14\)](#) cal. 3 € 7,50 per piece

Daniel Sorlut's oysters have been farmed for centuries on the French coast of Charente-Maritime, in large natural pools with shallow waters and rich in algae. Their pulp is characterized by its iodized and tasty flavour, with an exciting finish and intense nutty flavor. This peculiarity is due to the cold and calm waters of Marennes Oléron, where the oysters are rounded and refined. A persistent taste makes Special Sorlut one of the best oysters in the world, thanks to the marine phytoplankton which oysters are greedy for and which is present in large quantities in these waters.

Shellfish

Purple Shrimp from Mazara del Vallo [\(* 14\)](#) € 9,00 per piece

Red Shrimp from Mazara del Vallo [\(* 14\)](#) € 9,00 per piece

Caramote Prawn [\(* 14\)](#) € 6,00 per piece

Prawn from Mazzara del Vallo [\(* 14\)](#) € 7,00 per piece

Platou

Compose your plateau by choosing the oysters and shellfish by the piece

The Delicacies

Anchovies from the Cantabrian with Normandy salted butter [\(1-4-7\)](#) € 10,00

Smoked salmon, herb cream cheese and guacamole [\(4-7\)](#) € 15,00

Smoked eel with aromatic herbs oil [\(4\)](#) € 13,00

Mortadella and squacquerone cheese [\(7\)](#) € 15,00

Sparkling wines by the glass

FRANCIACORTA GRAND CUVÉE BRUT – Bellavista € 15,00
Chardonnay-Pinot Nero-Pinot Bianco

FRANCIACORTA DOSAGE ZERO € 15,00
Chardonnay-Pinot Bianco-Pinot Nero

FRANCIACORTA TEATRO LA SCALA € 18,00
Chardonnay-Pinot Nero

ALTA LANGA ROSE' Dosaggio Zero - Roberto Garbarino € 15,00
Pinot Nero

CHAMPAGNE BRUT - Laurent Perrier € 20,00
Pinot Nero-Chardonnay-Pinot Mougnier

Cocktails

ROBERTA – Signature Cocktail € 16,00
Vodka Smirnoff, Cherry Heering, Vermouth Extra Dry
2 drops Campari, 2 drops Creme de Banane

Aperol o Campari Spritz € 16,00
Prosecco, Aperol o Bitter Campari, soda

Majestic Gin Martini € 20,00
Iced Gin with a few drops of Martini dry

Cuban Punch € 16,00
White Rum, Coke, Sugar cane, Lime

The beers

Menabrea – Italy 33 cl € 9,00

Corona - Mexico 33 cl € 9,00

Theresianer Strong Ale – Italy 33 cl € 10,00