

MENÙ

RESTAURANT

SÜCAR BRÜSC

magnar e bevar

...here, where a Mantuan armoury once stood.

**/ "NEITHER MEAT NOR FOWL" **

- **Amuse bouche** (or on request and in addition **Caviar by 'Cru Caviar' ***)

- **Onion and its Ice Cream**

- **Rice and Mostarda**

- **Underbrush**

- **TiramiSücar**

50 per person, service and bread included

- Wine pairing x5 glasses (optional): +34 p. p.
- "Not just wine" x5 pairing (optional) : +45 p. p.

**/ OF THE TERRITORY **

- **Amuse bouche** (or on request and in addition **Caviar by 'Cru Caviar' ***)

- **"Sücar Brüsc" selection**

- **Tortelli Bis** (half sweet pumpkin and half "bitter")

- **Pork cheek** with cherries

- **Sbrisolona** with eggnog cream

56 per person, service and bread included

- Wine pairing x5 glasses (optional): +34 p. p.
- "Not just wine" x5 pairing (optional) : +45 p. p.

**/ PERSONALIZED **

Create your best tasting for the whole table with the a la carte menu and the daily dishes:

- **Amuse bouche** (or on request and in addition **Caviar by 'Cru Caviar' ***)

- **+3 courses** (2 main + dessert): **42** p.p.
- Wine pairing x4 glasses (optional): +25 p. p.
- "Not just wine" x4 pairing (optional) : +35 p. p.

- **+4 courses** (3 main + dessert): **59** p.p.
- Wine pairing x5 glasses (optional): +34 p. p.
- "Not just wine" x5 pairing (optional) : +45 p. p.

- **+5 courses** (4 main + dessert): **68** p.p.
- Wine pairing x6 glasses (optional): +39 p. p.
- "Not just wine" x6 pairing (optional) : +50 p. p.

* **Caviar by 'Cru Caviar'**: ask for our **Caviar Menu** to add a local specialty and world excellence to your tasting!

Service and mantuan bread are always included in every tasting menù.

Some portions are smaller than the same dishes 'a la carte' to enjoy the complete tasting menu.

For your wine bottle we will be glad to show you our Wine List

**/ STARTERS **

Onion and its Ice Cream: white and sweet onion, steamed and caramelized, salted sbrisolona crumble, burnt onion powder and Grana Padano ice cream	18
Mantua–Verona Flan: Verona celery flan with its demi-glace, acidulated Mantuan pumpkin, and celeriac chips	16
White and Red Sturgeon mantecato, coconut polenta and river shrimps extract	19
Sücar Brüsc Selection: our favorite cured meats inspired by the seasons with Grana Padano Reserve and house delights including apple mostarda, pickled vegetables, sweet and sour onion, polenta and 'daily omelette' (Each portion is recommended as an appetizer for 1 person, minimum order 2 portions)	16 (Per portion, min 2 por.)

**/ FIRST COURSE **

Pumpkin Tortelli (sweet, with amaretto and mustard) with artisanal butter and sage	17
"Bitter" Tortelli (S. Peter mint) from Castel Goffredo with artisanal butter and sage	16
Tortelli BIS : half portion with pumpkin and half with "bitter" tortelli	19
Pappardelle (large tagliatelle) with hand made duck ragù and artisanal butter	17
Tagliolini with pumpkin cream, chanterelle mushrooms and burnt pumpkin powder	16
Rice and Mostarda: Vialone Nano risotto creamed with Jerusalem artichoke, butter and Grana, drops of apple and blueberry mostarda, crispy buckwheat (min. 2 serv.)	19 (Per portion, min 2 por.)

**/ SECOND COURSE **

Underbrush: chestnut cream, onion powder, porcini mushrooms purée, parsley sponge, cocoa soil, and king trumpet mushroom	23
Il Bove: a beef trio made of braised beef, roasted tongue and steamed cheek, served with creamy potato and 'salsa verde' (green sauce with eggs and anchovies)	26
Freshwater Sturgeon: steamed sturgeon fillet, pizzaiola tomatoes, taggiasca olives and anchovies, couscous and leek water	27
Pork cheek with cherries, cooked at low temperature, soft white polenta, cherry gel and herb oil	25

Lunch menus **"TASTE in TIME"**: upon request from Monday to Friday (excluding holidays) :

Menù **"FILÒS"**:

3 daily cured meats, polenta, Grana and mustard + first dish by your choice + sbrisolona with eggnog cream: 30

Menù **"PRESIÓS"**:

Two main courses by your choice: 35

Service, water, coffee included; dessert, wines and other courses excluded. Prices per person.

- Wine List and Caviar List always available -

Water Nat. / Gas 75cl 3; Panna or S. Pellegrino 75cl 4; coffee Molinari Xelecto from 2; bitters and grasas from 4.
Bread and our best service 4. Half portions, if available, is 80% priced.

For any report or food request we are at your disposal and also with the allergens list.

/ DESSERT \

Typical “Sbrisolona” dry cake with almonds and eggnog cream	7
TiramiSücar: Tiramisù made at the moment with fresh mascarpone cream, savoyard lightly soaked in coffee (crunchy) and chocolate powder	8
The Sweet Tris tasting: Sbrisolona with eggnog cream, sweet chocolate “salami”, TiramiSücar (Recommended for dessert lovers or for sharing)	13
Sponge cake made with cocoa and Alchermes, pumpkin jelly, amaretto and candied pumpkin peel	8
“Grana and mostarda”: a typical ending combination for a mantuan meal with our Grana Padano Reserve and apple mostarda	9

/ SWEET WINES SELECTION \

	Bottle	Glass 6cl
CANTINA REALE (MN) “Mantopass” Alto Mincio 2021 [500ml] Grapes: Sauvignon Blanc, Yellow muscat - 14%	36	6
TENUTA MADDALENA (MN) “Ciòros” Alto Mincio I.G.P. 2019 [375ml] Grapes: 100% Cabernet Sauvignon - 16%	30	7
CESCONI (TN) “GT” Vigneti delle Dolomiti I.G.T. 2018 [375ml] Grapes: 100% Gewürztraminer - 14%	34	9
RALLO (TP) “Bugeber” Passito di Pantelleria D.O.C. 2015 [500ml] Grapes: 100% Zibibbo / Alessandria Muscat - 14%	45	8
LA RONCAIA (UD) “Picolit” Colli Orientali del Friuli D.O.C.G. 2019 [375ml] Grapes: 100% Picolit - 13%	45	10
LA RONCAIA (UD) Ramandolo D.O.C.G. 2017 [375ml] Grapes: 100% Verduzzo Friulano - 12,5%	34	9
MATTIA VEZZOLA (BS) “PalmArgentina” vino dolce 2024 [500ml] ROSATO Grapes: 50% Groppello Gentile, 45% Marzemino, 5% Pink Muscat	39	7
AGED SWEET WINES special list owner’s reserve	Ask the Staff	

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