



Chaîne des Rôtisseurs

Monday, 25th of August 2014

Hilton Dubai Jumeirah Resort





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Buon Appetito





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Aperitif by the bar
Canapés

Monopole Heidsieck Champagne

Starter

Burrata e perino pomodoro e foam di avocado
Perino tomato, burrata and avocado foam

Alois Lageder Gewürztraminer 2012

Soup

Zuppa di topinambur con tartufo nero estivo
Jerusalem artichoke soup with black summer truffle

Alois Lageder Sauvignon Blanc 2013





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Fish

Branzino con salsa al pesto servito con fagiolini e pinoli tostati
Sea bass with pesto sauce served with French beans and toasted pine nuts

Villa Antinori Bianco 2013

Meat

Filetto di Wagyu con patata confit e zucchine grigliate
Grade 10 Wagyu tenderloin with fondant potato and grilled zucchini

Feudo Butera Merlot 2012

Dessert

Sashimi di frutta, mojito analcolico ghiacciato
Fruit sashimi with frozen virgin mojito

Moscato Passito Araldica 2010

Coffee & tea





BiCE Ristorante

Beatrice Ruggeri's Vision

The network of Bice restaurants spanning the world today began 87 years ago in Milan.

Beatrice Ruggeri - Bice to her family and friends - was known for her extraordinary hospitality and personal warmth. For years she was encouraged to open her cucina to the public. In 1926 she agreed, albeit reluctantly, and a neighborhood trattoria - loosely translated, a friendly gathering place - was opened. With Bice in the kitchen and her brothers and sisters serving in the dining room, il Ristorante Da Gino e Bice, or Bice as it would later be known, had a family feeling. The first customers said it was like being at the home of a friend, as Bice hoped they would.

With the passing of her husband, Gino, Bice's sons, Remo and Roberto, took a more active role, yet stayed true to their mother's vision: of Bice being an inviting place where friends and family could come together and feel much as if they were at the home of a friend. Bice Milan remained a flourishing local establishment throughout World War II and has enjoyed nearly six decades of success at Via Borgospesso 12, Milano.

As Milan emerged as a European fashion and banking center in the 1970s, Bice Milan was embraced by a new very discriminating international clientele that included the continent's reigning designers. In a city where understated elegance is the operative, word spread of the restaurant's stylish interiors, the Tuscany origins of the food and of Bice Ruggeri's unwavering commitment to satisfying clients. Bice Ruggeri was now a recognized Milanese restaurateur. And her sons, Remo and Roberto, were taking steps to extend her vision throughout the world.

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