



ALENA

SUMMER MENU

ALENA

WINE & COCKTAILS

CHAMPAGNE
Cuvée Cuis 1^{er} Cru, Pierre Gimonet NV 79

WHITE
Muscadet, Bonnet-Huteau 2022 57
Chardonnay, Sphera 2025 63
Verdejo Cucu, Barco Del Corneta 2024 55

ROSÉ
Alena Rosé, The Norman Collection 2024 58

RED
Langhe Rosso, Vajra 2024 57
Alena Rouge, The Norman Collection 2024 58
Paradigma, Margalit 2022 66

COCKTAILS
The Norman Gin Gimlet 65
Mojito 63
Margarita 65
Seasonal Cocktail 65

STARTERS

LEAF SALAD 78
Lemon-roasted almonds & citrus vinaigrette

CAESAR SALAD 86
Half-boiled egg, anchovies & capers
Optional: bacon +28 / grilled chicken +22

TUNA TARTARE 52
Aioli & chili on toasted brioche (Optional: caviar +62)

FISH CRUDO 88
Citrus & herbs

MOZZARELLA & ZUCCHINI 76
Lemon vinaigrette, basil & roquette

BEEF TARTARE 88
Aioli, capers & Parmesan

CHOPPED LIVER 86
Half-boiled egg, mustard & cornichons

PASTA

CACIO E PEPE 112
Butter, roasted black pepper & Pecorino

CAVOLO NERO PESTO RIGATONI 96
Fresh Ricotta, pine nuts & Parmesan

SEA FISH SKEWER SPAGHETTI 145
Tomato, garlic, chili & salsa verde

CRAB ORZO 125
Crab bisque & chicken broth

BEEF RAGOUT 118
Lasagna sheets, root vegetables & white wine

MAIN

FISH SCHNITZEL 135
Coleslaw & choice of side dish

SEA FISH FILLET 170
Shellfish & Fish Broth, Chickpeas

CHARRED CHICKEN 120
Charred vegetables, anchovy & caper salsa

THE NORMAN BURGER 88
Brioche, tartar sauce, fries
Optional: cheese +15 / bacon +28

DENVER CUT SKEWER 165
Caramelised Shallots & potato purée

CUT OF THE DAY 84per 100 grams
Choice of side dish

SIDE DISHES

Seasonal Greens 24

Potato Purée 26

Fries 28

Small Salad 24

Please let your server know of any food allergies or dietary restrictions