

INEO

RESTAURANT

WELCOME TO

INÉO

*John De Groot*

# A JOURNEY AROUND THE WORLD

THIS IS A MENU FOR THOSE WHO LOVE TO TRAVEL AND DISCOVER UNUSUAL FLAVOURS. I HAVE COMBINED RAW FOOD MATERIALS WHICH ARE IN SEASON AND SUSTAINABLE WITH SAUCES AND RECIPES FROM VARIOUS CULTURES AND COUNTRIES. I ENJOY GIVING LIFE TO COMBINATIONS OF FLAVOURS THAT CAN COEXIST TOGETHER; I LOVE THE SENSORY PLEASURE OF SPICE IN STIMULATING HEAT AND I LIKE CREATING COLOURS, TEXTURES AND TASTES WHICH ARE NON-CONVENTIONAL.

**HEROS DE AGOSTINIS**

## A JOURNEY AROUND THE WORLD

TUNA, BEETROOT MIX AND YUZU

BLUE LOBSTER, CARROTS AND FERMENTED WHITE CABBAGE

BEEF TARTARE, TRUFFLE, TAMARIND AND SESAME

"HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE,

ERITREA BEEF STEW AND 24 MONTH-AGED PARMESAN"

GRILLED LINE-CAUGHT AMBERJACK, TURNIP GREENS,  
MALTED CORN AND BERNAISE SAUCE

SADDLE OF ROE DEER, APPLE, CIMINI MOUNTS HAZELNUTS  
AND CUBEK PEPPER SAUCE

CREAM OF BANANA, PEANUT BRITTLE AND COFFEE FOAM

WITH THE ADDITION OF THE CHEESE TROLLEY,  
A SUPPLEMENT OF EUR 30 IS APPLIED

4 COURSES

EUR 145

WITH WINE PAIRING

EUR 200

7 COURSES

EUR 165

WITH WINE PAIRING

EUR 255

# IN AND AROUND ROME

THIS IS A MENU WHICH REPRESENTS MY ORIGINS.  
MY TIES TO THE CITY WHERE I WAS BORN AND RAISED AS WELL AS  
THE TRIPS OUTSIDE THE CITY INTO THE COUNTRYSIDE OF LAZIO  
AND THE HOLIDAYS. FLAVOURS FROM FAMILY AND TRADITIONS  
WHICH MAKE UP MY ALBUM OF MEMORIES.

**HEROS DE AGOSTINIS**

## IN AND AROUND ROME

LANGOUSTINE CARPACCIO, PURGATORY WHITE BEANS  
AND PORK RINDS

VEAL SWEETBREAD, ROOT VEGETABLES,  
WILD MUSHROOMS AND WOOD SORREL

STRACCIATELLA ROMAN-STYLE

HAND-MADE GNOCCHI FROM FUCINO POTATOES  
WITH MUTTON SAUCE

SALTIMBOCCA OF MONKFISH, BRUSSEL SPROUTS AND CAVIAR

SMALL QUAIL STUFFED WITH CHESTNUTS,  
PUMPKIN AND BLUE BERRIES

A CHILDHOOD MEMORY

WITH THE ADDITION OF THE CHEESE TROLLEY,  
A SUPPLEMENT OF EUR 30 IS APPLIED

4 COURSES

EUR 145

WITH WINE PAIRING

EUR 200

7 COURSES

EUR 165

WITH WINE PAIRING

EUR 255

# GREEN

OUR GREEN MENU HAS BEEN CAREFULLY DESIGNED  
TO DELIGHT OUR DINERS WITH PARTICULAR DIETARY  
REQUIREMENTS AND FOR THOSE WHO WISH  
TO EXPERIENCE THE DELIGHTS OF NATURE AND ITS VEGETATION

**HEROS DE AGOSTINIS**

# GREEN

CEVICHE OF WINTER VEGETABLES

OPEN RAVIOLO WITH WILD MUSHROOMS  
AND UNCINATUM TRUFFLE

CELERIAC AND SAFFRON RISOTTO

PUMPKIN, CAULIFLOWER, CITRUS FRUITS AND CURRY

PRICKLY PEAR JELLY, PUFFED CHOCOLATE  
AND BLACKBERRY SORBET

5 COURSES

EUR 145

WITH WINE PAIRING

EUR 200

À LA CARTE  
MENU

STARTER

RAW RED PRAWNS, PASSION-FRUIT LECHE DE TIGRE  
AND CORIANDER OIL

VEAL SWEETBREAD, ROOT VEGETABLES,  
WILD MUSHROOMS AND WOOD SORREL

OPEN RAVIOLO WITH WILD MUSHROOMS  
AND UNCINATUM TRUFFLE

FIRST COURSE

ARTISAN SPAGHETTI COOKED IN RABBIT STOCK,  
NORI SEAWEED AND SALMON CAVIAR

CELERIAC AND SAFFRON RISOTTO

RAVIOLI IN BRAISED VEAL SAUCE

## MAIN COURSE

SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE,  
BUTTERMILK AND MINT

FASSONA BEEF FILLET, KOMBU SEAWEED,  
WILD MUSHROOMS AND CHERRIES IN SYRUP

GRILLED LINE-CAUGHT AMBERJACK, TURNIP GREENS,  
MALTED CORN AND BERNAISE SAUCE

## CHEESE

CHEESE TROLLEY  
WITH A SELECTION OF ITALIAN PRODUCERS

## DESSERT

PRICKLY PEAR JELLY, PUFFED CHOCOLATE  
AND BLACKBERRY SORBET

CREAM OF BANANA, PEANUT BRITTLE  
AND COFFEE FOAM

A CHILDHOOD MEMORY

2 COURSES  
WITH EXTRA CHEESES OR DESSERT  
EUR 145

3 COURSES  
WITH EXTRA CHEESES OR DESSERT  
EUR 165

4 COURSES  
WITH EXTRA CHEESES OR DESSERT  
EUR 175

LIST OF SUBSTANCES OR PRODUCTS  
CAUSING ALLERGIES OR INTOLERANCES

1.  
CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY,  
OATS, SPELT, KAMUT AND HYBRIDISED STRAINS
2.  
CRUSTACEANS
3.  
EGGS
4.  
FISH
5.  
PEANUTS
6.  
SOYBEANS
7.  
MILK
8.  
NUTS: ALMONDS, HAZELNUTS, WALNUTS, CASHEWS,  
PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS AND MACADAMIA
9.  
CELERY
10.  
MUSTARD
11.  
SESAME
12.  
SULPHUR DIOXIDE AND SULPHITES
13.  
LUPIN
14.  
MOLLUSCS

ALLERGENS PRESENT IN OUR MENU

- TUNA, BEETROOT MIX AND YUZU  
3.4.6.8.9.11.
- BLUE LOBSTER, CARROTS AND FERMENTED WHITE CABBAGE  
2.3.6.7.8.9.10.
- BEEF TARTARE, TRUFFLE, TAMARIND AND SESAME  
1.3.6.7.8.9.10.11.
- HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE, ERITREA BEEF STEW AND 24 MONTH-AGED PARMESAN  
1.3.7.8.
- GRILLED LINE-CAUGHT AMBERJACK, TURNIP GREENS, MALTED CORN AND BERNAISE SAUCE  
1.4.7.8.9.
- SADDLE OF ROE DEER, APPLE, CIMINI MOUNTS HAZELNUTS AND CUBEB PEPPER SAUCE  
1.3.7.9.10.
- CREAM OF BANANA, PEANUT BRITTLE AND COFFEE FOAM  
1.3.5.7.8.
- CHEESE TROLLEY 🌿  
1.3.5.7.8.
- LANGOUSTINE CARPACCIO, PURGATORY WHITE BEANS AND PORK RINDS  
1.2.7.9.
- VEAL SWEETBREAD, ROOT VEGETABLES, WILD MUSHROOMS AND WOOD SORREL  
1.3.7.8.
- STRACCIATELLA ROMAN-STYLE  
1.3.7.8.
- HAND-MADE GNOCCHI FROM FUCINO POTATOES WITH MUTTON SAUCE  
1.3.7.9.
- SALTIMBOCCA OF MONKFISH, BRUSSEL SPROUTS AND CAVIAR  
3.4.6.7.8.
- SMALL QUAIL STUFFED WITH CHESTNUTS, PUMPKIN AND BLUE BERRIES  
1.3.7.8.9.
- A CHILDHOOD MEMORY  
1.3.7.8.
- RAW RED PRAWNS, PASSION-FRUIT LECHE DE TIGRE AND CORIANDER OIL  
1.3.5.7.8.
- ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI SEAWEEED AND SALMON CAVIAR  
2.3.5.6.10.
- RAVIOLI IN BRAISED VEAL SAUCE  
2.6.8.
- SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE, BUTTERMILK AND MINT  
4.6.7.8.
- FASSONA BEEF FILLET, KOMBU SEAWEEED, WILD MUSHROOMS AND CHERRIES IN SYRUP  
3.5.6.7.9.10.



FISH INTENDED TO BE EATEN RAW OR PRACTICALLY RAW HAS UNDERGONE  
A PRIOR REMEDIATION TREATMENT IN ACCORDANCE WITH THE REQUIREMENTS OF  
REGULATION (EC) 853/2004 ANNEX III, SECTION VII, CHAPTER 3, POINT D, POINT 3.  
WE ENDEAVOUR TO SOURCE OUR FISH FROM SUPPLIERS WHO FOLLOW SUSTAINABLE PRACTICES.  
WE ENDEAVOUR TO SOURCE OUR COFFEE AND TEAS FROM SUPPLIERS WHO FOLLOW SUSTAINABLE PRACTICES.  
DEAR GUEST, WE WOULD LIKE TO SUGGEST YOU TO INFORM OUR STAFF ON DUTY ABOUT POSSIBLE FOOD  
INTOLERANCES OR ALLERGIES IN ORDER TO BE ABLE TO HELP YOU WITH YOUR CHOICE.



# INEO

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