



## **MOT** BISTROT

*A simple and unique idea in its kind.*

*Use three original ingredients and out of the classic menu:  
Pork, Goose and Trout.*

*We propose specialties in absolute exclusive for Milan,  
selected among the best producers in the North East.*

**MOT** defines the new dimension of the bistrot.

*The exclusivity that erases the cliché.*

*The territory told through the product.*

*Quality and genuineness, without frills and formalisms.*

*The raw material treated with the greatest respect,  
to draw infinite paths of flavors and perfumes.*


THE NEW EXPERIENCE IS **MOT**.

## VEGETERIANS



Frico	2,5
<i>Waffles of Montasio cheese</i>	
Green mix salad	6
Salad of cabbage, mozzarella, yogurt, mustard	8
Salad of fennel, apple, celery, nuts	8
Salad of cabbage with speck and cumin	5
Sauerkraut	5
Roesti	5
Baked potatoes	5

## DESSERTS



Tarte tatin of apple	4
Chocolate Soufflè	4
Austrian Linzer Torte	6
<i>Buckwheat with almond, nuts and topping of redberry</i>	
Raspberry Tartellette	6
<i>Small pie of raspberry on a almond biscuit</i>	
Cabosse	6
<i>Soft mousse of chocolate with salted melted caramel and hazelnut on a cacao biscuit</i>	
Service charge	2,5

## PORK

### ENTREE

San Daniele Camarin raw ham <i>Handmade raw ham, ageing 16 months</i>	7
Smoked Osvaldo raw ham <i>Handmade raw ham, ageing 16/24 months</i>	7
Italian spit roasted Mangalica pork <i>Baked at low temperatures</i>	7,5
Lardo magro mangalica <i>Dry salted, ageing 4 months</i>	6,5
Mangatella <i>Mangalica pork mortadella</i>	6,5
Speck <i>6 months ageing</i>	6

### PASTA & SOUP

Canederli with speck <i>Gnocchi of eggs and bread with speck and poured butter</i>	11
Barley soup with smoked loin	8
Carbonara tyrol style <i>Pasta with eggs, stuwed shallot, crunchy speck and Mangalica lard</i>	11

### MAIN COURSE

Würstel con roesti and sauerkrauts <i>Meraner   thin and slightly smoked wurstel, steam cooked</i> <i>Servelade   thick and slightly smoked wurstel,grilled</i> <i>Bratwurst   white wurstel, grilled</i>	10
Pork loin <i>With baked potatoes</i>	11
Pork ribs <i>Pork ribs baked at low temperature</i>	11
Baby pork, 1200 gr ca. <i>Only by reservation</i>	60
Service charge	2,5

# GOOSE

## ENTREE

Goose platter 10  
*Cold cuts, speck, breast*

Goose salami platter 11  
*Ageing salami and cooked salami*

## PASTA

Goose ravioli with poured butter 12  
*Fresh pasta filled with goose, with poured butter from the malga*

Bigoli with goose ragout 13  
*Long and thick pasta with homemade goose ragout*

## MAIN COURSE

Goose cut 12  
*Grilled goose breast, marinated with green pepper;  
with baked potatoes*

Goose thigh 5/h  
*Goose thigh cooked in it own fat, marinated  
with salt, spices and herbes*

Goose Hamburger 13  
*Crunchy bread, with mustard, tomatoes and cheese*

Service charge 2,5

# TROUT

## ENTREE

Regina San Daniele 13  
*Smoked sea trout on a fennel bed*

Tagliamento 14  
*Cubes of smoked sea trout with  
spun-curd cheese stracciatella and edible flowers*

Livenza 14  
*Smoked sea trout little rolls, goat cheese and apples*

## PRIMI

Trout Lasagna 8  
*Homemade lasagna with filet of smoked sea trout,  
becamel, and cherry tomatoes*

Spaghetti fil di fumo 10  
*Smoked sea trout little rolls, goat cheese and apples*

## MAIN COURSE

Fil di fumo 14  
*Fillet of river trout slightly smoked,  
steam cooked with grilled vegetables*

Trota agrumi 14  
*Fillet of marinated trout with citrus,  
steam cooked with grilled vegetables*

Trout Hamburger 12  
*Crunchy bread, with julienne zucchini and tartar sauce*

Service charge 2,5