



SADLER RISTORANTE BEIJING

Sadler Ristorante

This recently opened restaurant in the grand heritage *Legation Quarter* near *Tiananmen Square* is the domain of 2-star Michelin Chef and *European Culinary Personality*, *Claudio Sadler* – renowned as an author; teacher at the *State Hotel Institute, Milan*; Co-founder of *Jeune Restaurateurs d'Europe* - for talented young chefs; and member of the prestigious *Le Soste* – international club for culinary experts.

Such a pedigree is suitable credentials for one of the most gracious restaurant settings in *China* - and *Sadler Ristorante* is already considered the finest *Italian* dining establishment in the country.

Chic interiors of *Italian* elegance complete this *Chinese Italian* culinary empire with a gourmet food shop selling freshly baked bread and casual restaurant *Andiamo*.

Best summer spots are in the newly opened terrace restaurant – *La Terrazza* or courtyard - *Il Cortile*.

Top of the menu dishes are delicacies such as: *Foie Gras Terrine filled with smoked Pumpkin, served with caramelised pan brioche*; *Cuttlefish Gnocchi with Green Pea Foam & Vegetable Consommé*; *Creamed Mozzarella cheese, Red shrimps Tartare & Olive Ice Cream*; *Pigeon 2 ways – roasted breast of fillet & leg stuffed with Figs, served with braised Red Root Leaves & Mashed Pig's Liver*; and *Crunchy Pistachio Baba with Limoncella Cream & Mango Ice Cream*.

Lunch 11.30am – 2pm, Dinner 6pm – 10pm
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