



Menu deux plats: Entrée & Plat 35€ - Menu deux plats: Plat & Dessert 33€
- Menu trois plats 42€

Assiette d'antipasti 21€

Charcuterie Italienne au choix du chef, legumes confits et Coeur de sucrines

Carpaccio de bœuf à la trapanese, amandes torréfiées, roquette et parmesan

ou

Burrata accompagnée de betteraves, radis, roquette et huile de basilic

ou

Saumon gravlax, salade romaine, avocat et vinaigrette à la mangue

ou

Oignon roti au four, mortadelle, tartufata et crème de parmesan

Faux-filet de Bœuf Charolais, écrasé de pommes de terre, sucrine sauce poivre ou gorgonzola

ou

Filet de Bar au four, purée de petits pois et artichauts à la romaine, sauce vierge aux olives taggiasche

ou

Risotto « Carnaroli » au beurre de sauge, jambon Speck et asperges vertes

ou

Linguine alle Vongole

Tiramisu classico, cacao amer

ou

Financier au citron et rhubarbe accompagné d'un sorbet rhubarbe

ou

Crème brûlée à la pistache accompagnée de sa madeleine au chocolat

ou

Café gourmand : financier au citron, dome chocolat, mousse au biscuit rose, glace

ou

Trilogie de Glaces, Chantilly Mascarpone, Crumble

ou

Sélection de Fromages Italiens, Chutney de Pommes, Gingembre

All our dishes are homemade except for the ice creams and sorbets

Prices are net including 10% VAT, including service. Some of our products may contain traces of nuts, peanuts or gluten, please ask a waiter. Weights shown are raw before cooking



Two-course menu: First & Second 35€ - Two-course menu: Second &
Third 33€ - Three-course menu 42€



Appetizers platter 21€

Italian charcuterie of the chef's choice, candied vegetables and Lettuce

Beef carpaccio with trapanese, roasted almonds arugula and parmesan

or

Burrata with beets, radishes, arugula and basil oil

Or

Gravlax salmon, romainesalad, avocado and mango vinaigrette

or

Oven-roasted onion, mortadella, tartufata and parmesan cream

Charolais beef ribeye, mashed potatoes, lettuce with pepper sauce or gorgozola

Or

Baked sea bass fillet, pea and artichoke Roman mashed potatoes, taggiasche olive sauce

Or

Risotto 'Carnaroli' with sage butter, Speck ham and green asparagus

or

Linguine alle Vongole (with clams)

Classic tiramisu, bitter cocoa

Or

Lemon and rhubarb financier served with a rhubarb sorbet

or

Pistachio crème brulée with chocolate madeleine

or

Gourmet coffee : lemon financier, chocolate dome, pink biscuit mousse, ice cream

or

Trilogy of Ice Cream, Mascarpone Chantilly, Crumble

or

Selection of Italian Cheeses, Apple Chutney Ginger

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