

Aperitif

Campari Spritz.....	11,00
Campari Orange.....	10,00
Campari Soda.....	9,00

Sparkling wine

Segura Viudas Brut Reserva D.O. Cava 0,1l	11,90
San Simone Il Concerto Prosecco DOC 0,1l	11,90
Crémant de Bourgogne Veuve Ambal Blanc 0,1l	11,90
Crémant de Loire Blanc Foussy Rosé 0,1l	11,90
Perrier-Jouët Grand Brut 0,75l.....	129,00
Perrier-Jouët Blason Rosé 0,75l.....	149,00
Segura Viudas Brut Reserva D.O. Cava 0,75l	49,00
San Simone Il Concerto Prosecco DOC 0,75l	59,00
Crémant de Bourgogne Veuve Ambal Blanc 0,75l	76,00
Crémant de Loire Blanc Foussy Rosé 0,75l	76,00

White wines 1/8l

La Chablisienne Chablis La Sereine 2019 La Bourgogne	6,90
Scarbolo Friulano DOC 2021 Friulano	6,90
El Coto 875M Finca Carbonera En Barrica Chardonnay 2022, Rioja.....	6,90

Coffee

Espresso / Ristretto/ Macchiato	3,90
Double Espresso	5,90
Cappuccino	5,90
Affogato al caffè.....	6,00

Beer

Moretti Birra (tap) 0,3l	5,90
Estrella Galicia Btl 0,33l	5,90
Pietra Btl 0,33l	5,90

Red wines 1/8l

Chateau Barreyre Bordeaux 2019	7,90
Cantine San Marzano SUD Primitivo Merlot Salento IGP 2021	7,90
Vina Bujanda Rioja Crianza 2019 Rioja	7,90

Rosé wine 1/8l

Grand Ferrage rosé, M Chapoutier 2022, Côtes de Provence	8,50
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Non alcoholic drinks

San Pellegrino 0,25l / 0,75l	4,60 / 6,90
Evian naturelle 0,33l / 0,75l	4,60 / 7,50
San Pellegrino Limonata / Aranciata 0,275l	5,50
Coca Cola (Classic, Light, Zero 0,33l) ...	4,90
Crodino Rosso/Biondo Spritz	4,50
Jus de fruit 0,25 l (Abricot, Pommes, Orangia)	5,50



Selection de Hors-d'oeuvre

Tarte de menton, tomato-tarte tatin, pulpo catalán, crevettensalad,
croquetas de jamón, gambas al ajillo, tapas & Antipasti

smal 13,00

medium 19,00

Etagere smal 39,00/ medium 57,00

Beef Tartare

directly prepared at the table

25,00

Vitello Tonnato

with tuna sauce, crispy caper berry and butter toast

17,00

Carpaccio di Barbabietola

beetroot carpaccio with pickled pumpkin and nut pesto

13,00

Burratina on slow cooked Datterini tomatoes

17,00

Panzanella with grilled vegetables and anchovies

optional vegan (without anchovies)

12,00

La fameuse **salade nicoise**

17,00

Salade verte

8,00

Minestrone classic Italian soup

7,00

Bouillabaisse Marseillaise - comme sur la Côte d'Azur

19,00

Spaghetti all'Astice

with marvellous lobster sauce

29,00

Linguine Tartufate

Preparate in una pagnotta di parmigiano

truffled linguini stirred in Grana Padano loaf

29,00

Raviolo alla Carbonara

Ti amo! Sempre!

single / double

17,00 / 27,00

Gnocchi

with San Marzano tomatoes and basil pesto

22,00

Tournedos Rossini

Je ne regrette rien

neither the foie gras nor the truffle

48,00

Sole à la Meunière

C'est vraiment très bon! Grilled sole with buttered potatoes and peas

38,00

Cotoletta alla Milanese

The predecessor of the Wiener Schnitzel from Milano

Veal cutlet breaded in Parmigiano

33,00

Side dish recommendation

wild broccoli, green salad, truffle puree, roast potatoes

je 5,20

Pollo a la Mallorquina chicken with steamed vegetable rice and saffron

25,00

Bœuf Bourguignon from beef cheeks with truffle puree

27,00

Cassoulet d'Agneau lamb stew with white and green beans

27,00

Cassoulet aux Légumes with seasonal vegetables

22,00

Polpo Ubriaco with Linguine

the proud octopus braised in a hearty red wine sauce

25,00

Calamares rellenos con arroz

stuffed calamari with vegetable risotto on spicy tomato cream

starter / main course

17,00 / 27,00

Limone di Amalfi

filled with panna cotta and fine caramel

12,00

Crêpe Suzette - glace à la vanille et au citron

min 2 portions

per person 16,00

Tarte au Chocolat

chocolate lava cake with raspberry sorbet

14,00

Tiramisu - The only way is up!

9,00

Profiteroles al Cioccolato

9,00

Tarte Tatin with vanila espuma

9,00

Mousse au Chocolat

9,00

Affogato al Caffè

6,00

PLEASE ASK OUR SERVICE STAFF FOR INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES THAT COULD CAUSE AN ALLERGIC REACTION OR INTOLERANCE. ALL PRICES INCL VAT