

BREAD

- unleavened wheat bread with olives
100 18
- unleavened whole grain oat bread with flaxseeds
100 15
- onion wheat bread
160 18
- rye bread with pumpkin seeds
160 18
- ciabatta with dried tomatoes
100 24
- grissini
100 25
- basket with onion bread, rye bread, ciabatta and grissini
460 70

BRUSCHETTAS

- with roasted paprika, goat cheese and basil pesto
45/25 85
- with salmon and cream cheese
45/25 115
- with bresaola, Philadelphia cheese and pomegranate marmalade
45/25 128

MOROCCAN PITAS

- with mozzarella, basil pesto and cherry tomatoes
130/15 97
- with lamb, baked eggplant,
chill, cilantro and yogurt and mint sauce
130/30/15 111
- with veal, roasted peppers, Feta cheese, oregano and arugula
130/15 137

TARTARE

- of tiger shrimps, with green apple, lime and chill
70/25/40 240
- of salmon, with avocado, olives and lemon zest
70/25/40 253
- of beef, with capers, anchovies,
pickles and potato chips
90/30/5 167

COLD SNACKS

- millefeuille made of salmon, crab and avocado tartare
165/20 283
- pike caviar with butter and wheat toast
50/50/40 291
- herring Breton-style
with pickled onions, spicy beets and fried potatoes
120/85 186
- foie gras terrine
with blueberry marmalade and brioche croutons
50/55/30 244
- village platter
with prosciutto crudo, Salami di Felino, Salchichon Gran Reserva,
olives, artichokes and young cheese
180/110 395

SALADS

- of arugula and spicy herbs,
with cherry tomatoes, pine nuts and Parmesan
160/10 185
- salad leaves with Feta, avocado and olives under Citronette sauce
165 127
- Caesar salad with chicken breast, prosciutto, cherry tomatoes
and Parmesan, served with aioli sauce
165/30 175
- Romaine lettuce, spinach and mint leaves
with spicy salted salmon, avocado and orange, with olive-lemon sauce
and seeds of sesame, sunflower and pumpkin
165/30 198
- warm Marseilles salad made of fried shrimp, squid,
mussels and scallops, with olives and Buko cheese
185/30 355
- warm salmon and asparagus salad,
with new potatoes, radishes and chia seeds
155/20 250

SOUPS

- Lyon onion soup
with Emmental cheese baked on toast
220/65 151
- Veloute soup with young asparagus,
scallops and Parmesan
240/25/20 224
- ginger soup with salmon, tiger shrimp and champignons
240/10 230
- red beans and smoked bacon soup
with veal meatballs and bouffée
270/20 137

PASTA

- fettuccine with spinach and porcini mushrooms in cream sauce
240/15 239
- tagliolini with crab and Ricotta, with basil sauce and pistachios
165/30 352
- millerighi carbonara with shrimps, young cheese,
chard pesto and seafood tartare
270/35 310
- open black ravioli with shrimps, oregano and tomatoes
275/25 281

DUMPLINGS

- with potatoes fried in a pan with onions and mushrooms
210/95 152
- with rabbit meat on a cushion of cream spinach
210/85 185

FONDUE

- served with French bread croutons with olives
with Comte and Brie Dijon
300/250 380
- with Emmental, Gruyère and Rougette cheese
300/250 400

MAIN COURSES

mussels de Bouchot
in cream sauce, with blue cheese and French fries

220\125\140 287

pike chops stuffed with crayfish,
under sauce à la Nantaise

180\105\35 285

sea bass fillet with mussels in Colbert sauce,
with wild rice and fresh carrot and zucchini glaze

125\140\25 320

baked salmon,
served with broccoli, mussels,
green peas and cream spinach

125\95\60 398

Avignon grilled octopus
with garlic butter, potatoes and spinach

110\95\30 527

foie gras on Camembert cheese crouton
with raspberry and orange sauce

90\125\15 435

roast chicken with carrots and parsnip confit,
served with bulgur and porcini mushrooms

160\60\55 239

duck leg confit
with baked young potatoes and caramel apples

190\110 320

veal filet mignon
with polenta, pepe verde sauce and corn kernels

140\120\45 378

lamb leg Norman-style,
with potato Veloute, pickled squash,
truffle sauce and pine nuts

150\100\40 344

potato and spinach pancakes,
baked with white mushrooms and champagne julienne,
with Emmental cheese

185\20 193

potato village-style,
fried with shallots, spring garlic and parsley

320 87

OPEN FIRE DISHES

salmon steak
with avocado and green salad

100\65 255

tuna in ginger marinade
with avocado, radicchio and grapefruit salad

100\40 347

turkey steak
with polenta, rosemary and cream sauce

100\65\20 136

lamb tenderloin with couscous salad
and baked eggplant with Feta cheese

100\45 245

veal steak
with paprika and grilled zucchini

100\35\25 151

CHEESE PLATEAU

with honey pear, nuts and grapes
of your choice:

aged Polderkaas cheese
30 75

cave goat cheese in honey
30 77

Gouda cheese with truffle
30 78

Gudbrandsdallen cheese with chocolate and caramel
30 93

Roomhart cheese with pineapple
30 55

Brie Dijon
30 40

Montagnolo cheese
30 67

DESSERTS

chocolate flan
with berry and cointreau sauce and vanilla ice cream

100\60\40 144

creme brulee with vanilla,
served with blueberry and thin crispy caramel

100\20 151

cheesecake
with strawberries in grenadine jelly with orange peel and mint

150\35 137

peach tiramisu
with Mascarpone cheese and pistachio macarons

165\10 154

frozen nougat with almonds, pistachios and candied fruits,
served with raspberry coulis or
orange and limoncello sauce

80\50 110

SORBETS

lemon sorbet

70 55

mango and passion fruit sorbet

65\5 81

HOMEMADE ICE CREAM

natural vanilla ice cream

60 45

basil ice cream with pineapple

60 62

blueberry ice cream
60 62

CHILDREN'S MENU

consommé with rabbit meatballs,
tagliolini and quail egg

200 *20*

chicken steak
with French fries and sweet peppers

80/160/20 *120*

turkey cutlets
with farfalle and fresh vegetables

75/50/60 *58*

cheesecakes with blueberry and sour cream

120/85 *20*

