

Market Menu

Amuse-bouche

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Low-temperature cooked asparagus – white asparagus cream –
soft-boiled egg

OR

Black olive tapenade, toast, goat cheese cream – small salad and
beef carpaccio

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Red mullet fillet, sauce vierge

OR

Homemade tagliatelle alla Norma (tomatoes and eggplant)

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Meringue – whipped cream with nectarines and apricots

OR


White chocolate cheesecake with red berry coulis

38€ per person

Menu Bambino

Spaghetti Bolognese  Fish and vegetables

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Chocolate mousse  Two scoops of ice cream of your
choice: vanilla/chocolate

15€ per child



Italian Escape Menu

Experience our trattoria-style Italian sharing feast menu, designed to be shared at the center of your table. Let the chef's selection guide you.

Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil
AND

Sashimi of pollock

Served with orange sauce – guacamole and crème fraîche
AND

Burrata

Served with green tomato salsa verde – prosciutto crumble
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Spaghetti with Langoustines

Homemade spaghetti with cherry tomatoes, basil oil, chili, and
bisque
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Tagliata di Manzo

Slow-cooked beef, potato mille-feuille – parsley salsa verde
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Dessert

Strawberry tartare with lime –
vanilla ice cream

60€ per person

The prices are TTC and service charges.