



Starters

Vitello tonnato 18€

Slow-cooked veal, tuna mousse, and parsley oil

Foie Gras 22€

Homemade foie gras - with artichoke cream & homemade brioche

Asparagus 19€

Served with dill egg yolk cream – stracciatella – beetroot jelly

Scallops 21€

Served with watercress cream infused with matcha tea – parmesan crisps

Pork terrine 16€

Family recipe

*« We work exclusively with fresh ingredients, and
everything is homemade. »*

Pasta

Risotto alla cime di rapa (VG)	28€
Southern Italian greens – parmesan cream	
Homemade tagliatelle with seafood ragù	32€
Octopus, squid and cuttlefish ragù, lightly spiced tomato sauce	
Spaghetti with langoustines	33€
Homemade spaghetti with langoustines, tomatoes and basil	

Main

Seafood casserole	34€
White fish and shellfish (cockles, mussels, razor clams) in their sauce – turned potatoes	
Pan-seared scallops	33€
Served with vanilla cauliflower cream – garlic toast	
Saithe fillet (pollock)	28€
With wild garlic mashed potatoes – saffron sauce	
"Elephant ear" Milanese-style	
Traditional veal Milanese schnitzel for two	38€/pers
Beef fillet	42€
Served with morel sauce and fondant potatoes	



Our Desserts

Praline Rock	15€
Homemade brioche French toast, filled with pear	12€
Lemon crèmeux and its variations	12€
Milk chocolate dome, strawberry centre and white chocolate mousse	12€
Selection of 3 cheeses from « Terre de Fromages »	12€

Hot beverages

Coffees <i>Espresso, lungo, Decaffeinated</i>	4€
Dammann Teas and Herbal Infusions	4,50€
Café plaisir <i>Espresso with 2 cl of grappa or Amaretto</i>	8€
Irish Coffee or Italian coffee	13€
Frozen pear <i>Pear sorbet topped with pear brandy</i>	12€