



Cured Meat Platters to share 22€
Prosciutto, Bresaola, Milanese Salami

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

Bluefin Tuna tartare 21€
Served with compressed watermelon

Duck terrine 16€
Family recipe

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

Pasta

Risotto (VG)	28€
Carnaroli rice – green and white asparagus – balsamic reduction	
Homemade tagliatelle with seafood ragù	32€
Octopus, squid and cuttlefish ragù, lightly spiced tomato sauce	
Spaghetti with scampi	33€
Homemade spaghetti with langoustines, tomatoes and basil	

Main

Seafood pot	34€
White fish and shellfish (cockles, mussels, razor clams) in their sauce – turned potatoes	
Bluefin tuna tataki	36€
Redfish – Virgin Sauce & Carrot	28€
« Orecchia d'Elefante" Milanese	
Traditional veal Milanese schnitzel for two	38€/pers
Beef fillet	42€
Served with morel sauce and fondant potatoes	

Our Desserts

Frozen strawberry parfait	15€
Homemade French Toast-style Brioche – poached Pear	12€
Tartlet – Citrus Cream & Verbena Sorbe	12€
Milk Chocolate & Coconut Delight	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€