

MENU

ENTRÉES / STARTERS

VITELLO TONNATO

THIN VEAL SLICES, CAPERS, CREAMY TUNA SAUCE

25€

CARPACCIO DE DAURADE, HUILE D'OLIVE, CITRON VERT

SEA BREAM CARPACCIO, OLIVE OIL AND LIME

26€

ŒUF PARFAIT AUX CHAMPIGNONS DE LA VALLÉE, LARD

PERFECT EGG WITH MUSHROOMS FROM THE VALLEY, BACON

24€

BURRATA CRÉMEUSE, BUTTERNUT, NOISETTE DU PIÉMONT

CREAMY BURRATA, BUTTERNUT, PIEDMONT HAZELNUT

26€

PLATS / MAIN COURSES

ESCALOPE DE VEAU ALLA MILANESE, PASTA PESTO ROSSO

VEAL MILANESE, PASTA WITH PESTO ROSSO

39€

AUBERGINES ALLA PARMIGIANA

EGGPLANT, MOZZARELLA, TOMATO, BASIL, PARMESAN

25€

LINGUINE PESTO ROSSO, BURRATA, BASILIC, HUILE D'OLIVE

PESTO ROSSO LINGUINI, BURRATA, BASIL AND OLIVE OIL

36€

SUGGESTION À LA BRAISE

BRAISED MEAT SPECIAL

PRIX SUR DEMANDE

CÔTES DE BŒUF SIMMENTAL À LA BRAISE, SAUCE BEARNAISE, FRITES MAISON

PRIME BEEF SIMMENTAL, BEARNAISE SAUCE, FRENCH FRIES

49€ / PERS

DESSERTS À PARTAGER / DESSERTS TO SHARE

COOKIE TIÈDE AUX AMANDES, PRALINÉ COULANT

WARM ALMONDS COOKIE, CARAMELIZED HAZELNUTS AND FLOWING PRALINE

10€ / PERS

TIRAMISU

10€ / PERS

PRIX NET SERVICE COMPRIS
NET PRICES TAX AND SERVICE INCLUDED