

LES PLANCHES

*“Nautri, li bon Prouvençau, au sufrage universau,
Voutaren pèr l’oli, e faren l’àioli !”
Frédéric Mistral*



LES III PLAN CHES

Mediterranean cuisine



LES PLANCHES

COLD STARTERS



SALMON AVOCADO CARPACCIO 24
Ponzu vinaigrette

SCALLOPS CEVICHE 22
Yuzu and coriander

VITELLO TONNATO 22
Capers and basil



PARMA HAM CHIFFONNADE 21,5
24 months



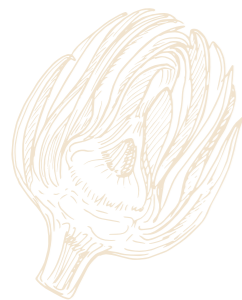
MINCED ARTICHOKE 19
Arugula, parmesan cheese, anchovies

GRILLED RED PEPPERS 17
Anchovy fillets

BURRATA PUGLIESE 21
roasted beetroot and basil

FIG CARPACCIO 18
Fresh goat cheese, honey and olive oil

SMOKED EGGPLANT CAVIAR 16
Pita bread



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SPIRITS



LIMONCELLO 13

AMARETTO 13
Classic or Velvet

GRAPPA 13
Traditional Italian "eau de vie"

AMARO 13
Italian bitter with citrus and spices flavors
Ideal as an after-dinner liqueur



COGNAC
Courvoisier vsop 14
Hennessy xo 27

CALVADOS
Roger Groult
8 ans d'âge 14
12 ans d'âge 16
Vénérable 23
Doyen d'âge 38



VIEILLE PRUNE DE SOUILLAC 16,2
Cuvée du Centenaire

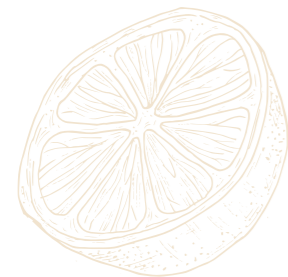


TOKAJ DISZNOKO 12cl 13
«1413» sweet



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DESSERTS



CHEESE PLATE 13
Gorgonzola, goat cheese crotin
olive oil and rosemary



AFFOGATO 12,5
Espresso, vanilla ice cream

CHOCOLATE LAVA CAKE 14,5
Pistachio pralin, pistachio ice cream

FIG TART 14
Honey cream

CHOCOLATE MOUSSE 12

RASPBERRY PLATE 16
Meringue, chantilly

CRÊPES SUZETTE FLAMBEED AT YOUR TABLE 19,5
Amaretto, vanilla ice cream

PROFITEROLES 14,5
Chocolate Nocciolata



To share...

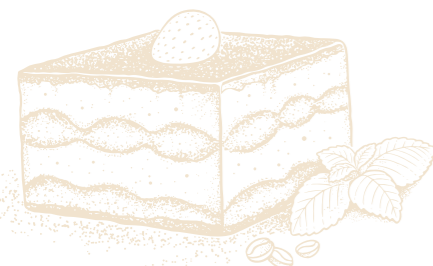
TIRAMISU 26
Della Nonna

PAVLOVA 20
Red fruits

ICE CREAM & SORBETS

2 SCOOPS 11,5

Vanilla, chocolate, pistachio, strawberry, lemon, mango



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WARM STARTERS



FRITTO MISTO 25
Squids, shrimps, aïoli

STUFFED SUMMER VEGETABLES 21
À la provençale

OCTOPUS ALLA MEDITERRANEA 25
Taggiasca olives, garlic and toast

ZUCCHINI FLOWER FRITTERS 19

PARMIGIANA EGGPLANT 20

TRUFFLE ARANCINI 16



Assortments to share

For the whole table and min. 2 pers

NIÇOIS
31/pers

Truffle arancini
Stuffed vegetables
Artichokes parmesan cheese
Zucchini fritters
Grilled bell peppers
Ratatouille

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PASTA



- LINGUINE ALLE VONGOLE 34
- BUSIATE PISTACHIO PESTO 26
Stracciatella
- CREAMY LINGUINE WITH TROUT EGGS 30
lime zest, pepper
- SPAGHETTI AGLIO PEPERONCINO 25
Pomodoro
- LINGUINE CACIO E PEPE 30
Served in a cheese wheel
- LASAGNA 27
Della mamma
- GIROLLE MUSHROOM LINGUINI 33
Parsley butter parmesan



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MEAT



- MILANESE VEAL CUTLET 39
Alla parmigiana 45
- CLASSIC BEEF TENDERLOIN 46
Peppercorn sauce
- VEAL STEW 31
Tomatoes, olives, orecchiette
- CHICKEN TAJINE 30
Apricot and almonds
- RIB STEAK À LA PLANCHA 39
Gorgonzola sauce



FISH



- SEA BASS FILLET 38
with artichokes and broad beans
- SALMON FILLET 33
Toscan style
- SCALLOPS À LA PROVENÇALE 35
Garlic, parsley and candied tomatoes
- SOLE MEUNIÈRE 59



————— Sides —————
*sautéed potatoes, ratatouille, mesclun,
tomatoes spaghetti, orecchiette spinach cream and parmesan*

extra truffle +9€