



# To start

12 // Serrano & Cecina Hams

8 // Cantabrian anchovies

11 // Monk's head cheese with black fig jam

# To eat

*The Chef recommends between 3 and 4 plates per person*

## **Feta Saganaki** // 15

*Spicy honey & prickly pear*

## **Creamy fry Burrata from Pouilles<sup>4</sup>**

*Basil pesto, beetroot confit on salt, sherry vinaigrette*

## **Trout Crudo** // 16

*Chermoulah, citrus & grappes*

## **Milanesina** // 15

*Milanese escalope*

## **Grilled Octopus** //18

*With creamy tzatsiki, cucumber pickles and taggiasche olives*

## **Pasta Calamarata with Prawns** //17

*Bisque sauce*

## **Beef Keftas** //14

*Red cabbage, vegetable pickles, mint yogurt sauce and mild harissa*

## **Gnocchi al Ragù** //16

*Beef and pork sausage meat*

## **Vitello Tonnato** // 15

*Braised veal with tuna mayonnaise and caper*

# Desserts

## **Panna Cotta Onctueuse**

*Vanilla Bourbon Panna Cotta with clementines //9*

## **Tiramisu Espresso** //10

*Minute tiramisu*

## **Panettone perdu** // 9

*Caramel beurre salé et noisette , crème d'isigny*



F. LEBRALY