



STARTERS

Tomatoes and Mozzarella di bufala (v), arugula, pesto and that's it - 9

Chiffonade of Parma ham and pickled tomatoes - 8

Grilled sun vegetables (v) (eggplant, peppers, zucchini), artichoke heart, dried tomatoes, onions - 9.5

Marinated anchovies, olive oil, chilli, fleur de sel, pepper - 7.5

Salad of artichoke heart, Parma ham, pine nuts, parmesan shavings, olive oil and balsamic vinegar - 8.5

La Bella Burrata (v) (125g of pure bliss), fleur de sel, pepper, olive oil, balsamic vinegar - 10,5

Pickled peppers (v), olive oil, fleur de sel, pepper - 6.5

Bresaola carpaccio, arugula, pine nuts - 11.5

Salmon carpaccio (v), artichoke heart, arugula, pine nuts - 12

SALADS

La Jules (Caesar): Grilled chicken, mixed greens, arugula, dried tomatoes, parmesan shavings, homemade Caesar sauce (with anchovies), pine nuts - **16.5**

The Little (Big) Bookie: Mixed greens, cherry tomatoes, grilled vegetables (eggplant, zucchini, peppers), gorgonzola, Parma ham, coppa, pine nuts - **16.5**

La Thune: Mixed greens, grilled vegetables (eggplant, zucchini, peppers), dried tomatoes, olives, red onions, pieces of marinated tuna - **15.5**

La Veggie (v): Mixed greens, cherry tomatoes, grilled vegetables (eggplant, zucchini, peppers), artichoke hearts, mozzarella di bufala, pine nuts - **16,5**

La Salmon: Mixed greens, cherry tomatoes, zucchini, smoked salmon, mozzarella di bufala, dill cream - **17.5**

PASTA

Pasta of the day according to the chef's (deep) inspiration, consult the slates or our team - **14.5**

Homemade Sunday Lasagna - **15.5**

COURONNES

Pizza with a hole in its center filled with salad

Couronne di Bufala (v): tomato sauce, mozzarella, mixed greens, cherry tomatoes, mozzarella di bufala, parmesan shavings - **17**

Couronne di Parma: tomato sauce, mozzarella, mixed greens, cherry tomatoes, Parma ham, parmesan shavings - **17,50**

(Really) Vegan Couronne: tomato sauce, mixed greens, eggplant, zucchini, artichoke, peppers, red onion and olives - **15**

PIZZA

La Rita (v): tomato sauce, mozzarella, fresh basil and lots of love - **12**

From Napoli: tomato sauce, fresh capers, smoked and salted anchovies, olives -
14

La Gina: tomato sauce, mozzarella, stewed ham, mushrooms - **15**

La Calzone: tomato sauce, mozzarella, egg, stewed ham and mushrooms in a closed
pizza - **16**

La Diablotine : tomato sauce, mozzarella, spicy Calabrian spianata - **16**

La Belle Adèle : tomato sauce, mozzarella, stracciatella, Mortadella, roasted
pistachio - **16,5**

L'Amoureuse (v): tomato sauce, mozzarella, cherry tomatoes, fresh and creamy
mozzarella di bufala, arugula, shavings of ripened parmesan... A Whole Poem - **17**

La Délicate: tomato sauce, stracciatella, bresaola, cherry tomatoes, fresh basil -
16,5

L'Elegante: tomato sauce, mozzarella, cherry tomatoes, arugula, parmesan shavings,
Parma ham aged 18 months - **17.5**

La Vivaldi (v): tomato sauce, mozzarella, melt-in-the-mouth ricotta, eggplant,
zucchini, peppers, artichokes, red onions - **15.5**

Green Bresaola: green pesto, mozzarella, arugula, cherry tomatoes, bresaola,
founding ricotta - **18**

La Bufala Verde (v): pesto verde, mozzarella, bufala, cherry tomatoes, fresh basil
- **16.5**

The 4 Brothers (v): fresh cream, mozzarella, goat cheese, gorgonzola, scamorza,
dried tomatoes, walnut kernels - **17**

La Stache: fresh cream, mozzarella, bologna mortadella, dried figs, roasted
pistachios, goat cheese & honey - **17.5**

La Respeck 2 Point Zéro: fresh cream, mozzarella, gorgonzola, speck, olives, egg -
16.5

La Cousteau: fresh cream, mozzarella, raw smoked salmon, arugula, cherry tomatoes,
a little more cream and dill - **18**

The Truffle: fresh cream, mozzarella, black truffle cream, mushrooms, parmesan,
coppa, Parma ham - **20**

The Conference (v): fresh cream, mozzarella, gorgonzola, fresh pears, roasted
pistachios and Espelette pepper - **17**

Pizza of the day: depending on the chef's (deep) inspiration, consult the slates or
our team - **15**

DESSERTS

Subject to availability, all desserts are homemade

Coffee Tiramisu - 8

Panna Cotta, red fruit coulis - 7

Chocolate mousse - 8

Pie: depending on the chef's (deep) inspiration, consult the slates or our team - 8

Café gourmand: tiramisu, panna cotta and chocolate mousse in tiny portions - 9 (tea +1.5)

JUST ABOUT DESSERTS

Espresso martini : Vodka, liqueur de café, café - 12

Don Julio martini : Tequila, Amaretto, crème de café - 12

Amaretto Sour: Amaretto, egg white, lemon juice - 11

LIQUORS & ALCOHOLS

Amaro Braulio 5cl - 6

Amaretto 5cl - 6

Chartreuse 4cl - 10

Cognac Armin aged 6 years 4cl - 10

Cognac Armin aged 12 years 4cl - 12

Get 27 5cl - 7

Grappa Classico 4cl - 6

Limoncello 4cl - 5

Poire, Mirabelle 4cl - 8

Rhum Diplomatico 4cl - 8

Whisky Nikka from the barrel 4cl - 12

BEERS BOTTLE

Peroni Nastro Azzuro: the iconic Italian 33cl - 6

La Parisienne : organic craft and independent beers : Blonde, Blanche or IPA 33cl - 7

The non alcoholic : La Parisienne - 7

DRINKS

Hot drinks:

Espresso, americano - 2
Double coffee - 3
Decaf' - 2
Noisette - 2,2
Latte - 4
Cappuccino - 5,5
Tea - 5

Water :

Perrier 33cl - 4,5
San Pellegrino 50cl - 6
San Pellegrino 1L - 7,2
Vittel 50cl - 6

Softs:

Coca-Cola 33cl - 5
Coca Zéro 33cl - 5
Organic Lime Lemonaid 33cl - 6
ChariTea green Organic green tea infusion with ginger 33cl - 6
Cinzano Spritz 0% alcool - 9

Sirop: citron, fraise, grenadine, menthe, orgeat, pêche - 2,5

Jus Granini: ananas, orange, pomme, tomate - 5

Cocktails:

Americano - 9
Negroni - 12
Spritz - 8
Campari Spritz - 9
Italicus Spritz - 10
Negroni - 12
Saint Germain Spritz - 10
Suze Tonic - 7
Gin Tonic - 9
Vodka Tonic - 9

Appetizers :

Ricard 2cl - 4
Kir 12cl - 5
Suze 6cl - 6
Il Bafonne Pet'Nat' 12,5cl - 6,5
Campari, Cinzano aperitivo 5cl - 7
Spritz 0° sans alcool 17,5cl - 9
Non alcoholic Gin tonic - 9

WINES

	Glass 12,5cl	Carafe 25cl	Carafe 50cl	Btl. 75cl
RED				
Nero d'avola « Kore » DOC, Colomba Bianca, 2023 organic from Sicily	5,5	10,6	20,8	31
Chianti DOCG, Poggiotondo, 2023 organic from Tuscany	5,9	11,3	22,1	33
Primitivo IGP, Tenuta Viglione, 2022 organic from Puglia	6	11,6	22,8	34
Montepulciano Marabelle DOP, 2022 in biodynamics, Abruzzo	6,7	12,9	25,4	38
Valpolicella DOC, Duca Fedele, 2021 in biodynamics, Veneto	7,7	14,9	29,4	44
Turi Rosso (nero d'avola) DOC, Salvatore Marino, 2022, organic from Sicily	-	-	-	52
Barolo, Reva, DOCG 2020, vegan from Piemonte	-	-	-	76
I Vini di Giovanni IGT « Rozzo », 2020, Sangiovese nature, Umbria	-	-	-	48
WHITE				
Lucido IGT « Principe di Granatey », Colomba Bianca, 2023 organic from Sicily	4,4	8,3	16,1	24
Grillo « Vitese » DOC, Colomba Bianca, 2023 organic Sicily	5,5	10,6	20,8	31
Pinot Grigio DOC, Corvezzo, 2023 organic from Veneto	5,7	10,9	21,4	32
Falanghina IGP, Tenuta Viglione, 2022 organic from Puglia	5,9	11,3	22,1	33
Malvasia "Fabulas" IGP, Terre di Chieti, IGP 2021 Abruzzo	6,5	12,6	24,8	37
Turi Bianco DOC (catarratto), Salvatore Marino, 2022, organic from Sicily	-	-	-	52
PINK				
(Just one, it's soooooo good))				
Pinot Grigio Ramato « Puiattino » DOC, Giovanni Puiatti 2023 Frioul	5	10	20	30
ORANGES				
Il Vino che non c'è, Vino Bianco Macerato, Poderi Cellario (Nascetta, Malvasia & Moscata Natures aged for two months in amphorae in Piemonte)	-	-	-	57
Sinfonia di Bianco, Alessandro Viola (Grillo aged for 12 months in chestnut wood barrels)	-	-	-	66
SPARKLING				
Lambrusco Della Dama IGP, Cantine Lombardini (sparkling red)	-	-	-	28
Prosecco DOC, Corvezzo, organic from Veneto	5,7	10,9	21,4	32
Il Bafonne Sparkling Nat' White, Poderi Cellario	6,2	11,9	23,5	35
Voria bianco IGT Sparkling Nat' White, Porta del Vento, Sicilia	6,5	12,6	24,8	37
Grinton Movest Sparkling Nat' Pink, Alex della Vecchia	6,7	12,9	25,4	38