



Carte déjeuner

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| Carpaccio d'artichauts, Reggiano et basilic, caprons tiges Carpaccio artichokes, Reggiano and basil, caprons rods | 22 € |
| Caponata sicilienne, vieux Modena et œuf mollet Sicilian caponata, old Modena and soft-boiled egg | 19 € |
| Melon, chips de jambon San Daniel, amande fraîche et pointe de romaine Cantaloup, San Daniel ham, fresh almond and romaine salad | 18 € |
| Dorade et courgettes de pays marinées au citron cédrat, façon cannoli Sea bream and zucchini marinated in lemon citron, like a cannoli | 26 € |
| Mozzarella di Buffala, duo de tomates Roma et ananas et foccacia Mozzarella di Buffala, duo of Roma and pineapple tomatoes and focaccia | 26 € |
| Salade du moment Salad of the moment | 22 € |
| Tramazzino avocat, chaire d'araignée, grenade et pulpe de pomelos ruby Tramezzino-avocado, spider crab, pomegranate, and ruby pomelo pulp | 35 € |
| Tramazzino tartare de bœuf au couteau et condiments Beef Tramezzino-Tartare and condiments | 28 € |
| Tagliata de bœuf grillé, pecorino, pancetta et jeunes pousses Grilled beef tagliata, pecorino, pancetta and young shoots | 42 € |
| Bonite grillée, tomates olivettes confites, citron caviar et olives taggiasche Grilled bonito, candied olive tomatoes, lemon caviar, scallions and taggiasch olives | 38 € |
| Panino imbottito-jambon ibérique, truffe d'été et pecorino Panino imbottito-Iberian ham, summer truffle and pecorino | 32 € |
| Panino imbottito-anchois frais marinés, tomates confites et roquette Panino imbottito-marinated fresh anchovies, candied tomatoes, and arugula | 28 € |
| Panino imbottito-confit de tomate, buffalo et basilic frais Panino imbottito- tomato confit, buffalo cheese and fresh basil | 26 € |

Dolce

V I T A

Desserts

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| Barre glacée chocolat-noisettes caramélisées, glace vanille Bourbon et confiture de lait | 14 € |
| Chocolate-caramelized hazelnut ice cream bar, Bourbon vanilla ice cream and milk jam | |
| Douceur pistache-framboise, pulpe et sorbet framboise | 14 € |
| Pistachio-raspberry sweetness, raspberry pulp and sorbet | |
| Figues de Provence en fine tarte, coulis au porto et sorbet figue bio | 12 € |
| Figs tart from Provence, porto wine coulis and organic figs sorbet | |
| Clafoutis de la nona aux fruits de saison et glace du moment | 14 € |
| Clafoutis de la nona with seasonal fruits and ice cream of the moment | |
| Glaces et sorbets | 12 € |
| Ice cream and sorbets | |