



MORE THAN 10

LES ENTRÉES

CREAMY PUMPKIN SOUP 14.80
ORGANIC LAMB'S LETTUCE WITH FARMER EGG AND FRIED SWISS BACON 21.00
AVOCADO & CREVETTES MSC, SAUCE TIVOLI 23.00

LES POISSONS

FILET DE CABILLAU AUX MORILLES (NORWAY), YOUNG CARROTS,
OVEN-BAKED TOMATOES AND RISOTTO CON PISELLI 40.00

LES VIANDES

TOURNEDOS DE BOEUF SEEROSE (IRELAND) WITH CAFÉ DE PARIS BUTTER AU GRATIN,
FRENCH FRIES ALLUMETTES 59.80 / 74.00
+ COLORFUL VEGETABLE PLATTER 8.50

THINK OF NO MEAT

CAPPELLETTI FATTO IN CASA WITH RICOTTA, SPINACH,
CREAM, TRUFFLE AND FORMAGGIO 35.00