



## Menu Gourmand



3 services avec café

❖ 58,00 € hors boissons ❖

### Starters

### À la carte

#### 1. Saffron scallops

Scallops with coconut milk/leek/safran

21,00 €

❖ Our wine selection by the glass

**110** Camas Domaine Anne joyeuse 100% Chardonnay | 6€

#### 2. Caprese salad

Mozzarella di Bufala/heirloom tomatoes/pesto alla genovese

14,90 €

❖ Our wine selection by the glass

**111** Lirac Domaine Rocca Maura | 9,50€

#### 3. Limoncelle scampi

Scampi/Crunchy vegetables/Limoncello

21,00 €

❖ Our wine selection by the glass

**110** Camas Domaine Anne joyeuse 100% Chardonnay | 6€

#### 4. Ganda ham with its touch of melon

Belgian Ganda Ham/Melon/Sour Sauce/Fruits

18,50 €

❖ Our wine selection by the glass

**124** Pinot Grigio Tenuta Castelfeder | 9€



## *Courses*

*À la carte*

### **5. Thon rouge Sweet and Sour**

Red tuna steak with lightly vanilla celery purée/caramelised green apples

27,90 €

❖ Our wine selection by the glass

**116** *Lussac Saint Émilion Château Vieux Busquet* | 10€

### **6. Scampis and its sunny note**

Scampi/Fresh pasta and extra virgin olive oil/Crunchy vegetables/Limoncello

28,50 €

❖ Our wine selection by the glass

**110** *Camas Domaine Anne joyeuse 100% Chardonnay* | 6€

### **7. Saltimbocca alla Romana**

Veal escalope with sage/white wine garlic sauce/baked potatoes

28,90 €

❖ Our wine selection by the glass

**121** *Pic Saint Loup* | 10€

### **8. The meadow lamb**

Lamb with garlic thyme sauce/sweet potato puree

28,50 €

❖ Our wine selection by the glass

**129** *Primitivo ELE 2019 Tenuta Chiaromonte* | 11,50€



*Desserts*

*À la carte*

**9. White chocolate raspberry delight**

White chocolate/fresh raspberries & coulis

12,90 €

**10. Tropical Panna Cotta**

Coconut panna cotta/passion fruit coulis

12,90 €

**11. Chocolate and salted butter caramel**

Salted butter caramel crunch/chocolate ganache mousse

12,90 €

**12. Caramelized pineapple**

Pan-fried and caramelised pineapple/ tomato sorbet with basil

12,90 €

**13. Italian cheese board**

15,00 €

❖ Our wine selection by the glass

**130** Rosso delle Venezie « Sdencina » 2017 Tenuta Stella | 14€



## *La Vera Pasta*

The Albert 1er offers a selection of fresh homemade pasta dishes from the region

	<i>À la carte</i>
14. <b>Tagliatelle tartuffo</b> Fresh pasta/cream/truffle/parmesan	18,90 €
15. <b>Spirelli for the little ones</b> Fresh Spirelli/Tomate minute sauce	12,00 €
16. <b>Pennes and its creamy quartet</b> Fresh penne/4 cheese sauce	17,90 €
17. <b>Rigatoni di Parma au gratin</b> Fresh rigatoni/cream sauce/Parma ham	18,00 €
18. <b>Roulade provençale</b> Aubergine rolls/homemade ratatouille	17,50 €
19. <b>Roulade tricolore</b> Ricotta spinach/cream/tomato/garlic notes	17,50 €
20. <b>Sepia tagliatelle with scampi</b> Tagliatelle with squid ink/scampi/crunchy vegetables	20,90 €
21. <b>Cannelloni pomodoro</b> Cannelloni with meat/tomato sauce	17,50 €
22. <b>Cannelloni al Limone</b> Spinach ricotta cannelloni/mascarpone cream and lemon zest	17,50 €