

ANTISPASTI

Buffalo mozzarella & basil tomatoes	€9,80
Italian cured meats platter	for one : €11,80 to share : €21,00
Fried scampi for one	for one : €11,80 to share : €21,00
Shrimp arancini	4 pieces : €11,80 8 pieces : €19,00

CARPACCIO

Beef carpaccio : Olive oil, lemon, basil.....	€11,80
Olivier-style beef carpaccio : Mushrooms, Parmesan shavings, olive oil & basil.....	€13,90
Genoese beef carpaccio : Marinated peppers, buffalo mozzarella, olive oil & basil.....	€13,90
Salmon carpaccio : Smoked salmon, olive oil, lemon & basil.....	€12,80

Side dish: Neapolitan-style pasta.....€5,00

BRUSCHETTA

Parma :Toasted bread, fresh tomatoes, Parma ham, baked mozzarella, green salad	€16,50
Salmon & Scampi : Toasted bread, fresh tomatoes, salmon, pink shrimp, cream, baked mozzarella & green salad.....	€17,80

INSALATE

Country Salad :Green salad, tomatoes, fried eggs, chicken breast, egg, Camembert toast	€17,50
Vegetarian Salad : Green salad, tomatoes, eggplant, zucchini, Parmesan shavings, tapenade toast, marinated peppers.....	€17,50
Mediterranean Salad : Green salad, tomatoes, cucumber, marinated anchovies, tuna, egg, onions	€15,80
L'Olivier Salad : Green salad, arugula, tomatoes, buffalo mozzarella, artichokes, Parma ham.....	€16,50
Fresh Salad Green salad, lamb's lettuce, Parma ham, tomatoes, pine nuts, pesto dressing	€18,50
Fisherman's Salad : Green salad, tomatoes, smoked salmon, pink shrimp, cucumber, avocado, cocktail sauce.....	€18,50

FRESH PASTA

Tagliolini Bolognese	€13,50
Tagliolini with clams	€21,00
Tagliatelle Carbonara : Bacon, egg, cream.....	€15,50
Tagliatelle with salmon : Parmesan cream, zucchini & smoked salmon.....	€18,50
Penne all'Arrabbiata : Spicy tomato sauce, basil.....	€12,50
Penne alla Boscaiola :Veal mince,mushrooms, peas,cherry tomatoes,melted cheese	€17,50
Four-cheese agnolotti : (gratinated).....	€16,80

SECONDI PIATTI

Veal Milanese with spaghetti : Breaded veal escalope, pan-fried.....	€22,00
Osso Bucco	€21,00
Beef sirloin with Gorgonzola (approx. 180g)	€18,90

Saltimbocca alla Romana : Veal escalope, Parma ham, gratinated with Gorgonzola	€23,50
Salmon fillet with pesto	€17,80

PIZZA

Margherita : Tomato, Fior di Latte mozzarella, oregano.....	€13,00
REINE : Tomato, Fior di Latte, ham, oregano.....	€14,20
Capricciosa : Tomato, Fior di Latte, ham, olives, oregano.....	€15,20
Fungo : Tomato, Fior di Latte, ham, mushrooms, oregano.....	€15,20
Napolitana : Tomato, Fior di Latte, anchovies, capers, olives, oregano.....	€15,50
Capretta : Tomato, Fior di Latte, pancetta, goat cheese, arugula, oregano.....	€17,00
Quattro Stagioni : Tomato, Fior di Latte, ham, artichoke, eggplant, capers, oregano.....	€17,50
Calzone : Tomato, Fior di Latte, ham, mushrooms, egg, cream, oregano.....	€17,00
Quattro Formaggi : Tomato, Fior di Latte, goat cheese, Gorgonzola, Pont-l'Évêque, oregano	€17,50
Tonno : Tomato, Fior di Latte, tuna, olives, onions, oregano.....	€17,20
Terroir : Tomato, Fior di Latte, bacon, onions, Pont-l'Évêque, potatoes, cream, oregano	€17,50
Oceana : Tomato, Fior di Latte, smoked salmon, cream, oregano.....	€17,10
Pepperonella : Tomato, Fior di Latte, chicken, merguez sausage, peppers, egg, cream, oregano	€18,00
Mexicana : Tomato, Fior di Latte, spicy beef, merguez, onions, peppers, cream, oregano	€18,00
Paysana : Tomato, Fior di Latte, chicken, potatoes, Gorgonzola, cream, oregano.....	€18,00
Diavola : Tomato, Fior di Latte, merguez, spicy spianata, peppers, cream, oregano.....	€18,00

Vegetarian Garden : Pesto, Fior di Latte, zucchini, peppers, eggplant, fresh tomato, olives, oregano	€18,50
Parma : Tomato, Fior di Latte, Parma ham, arugula, cream, oregano.....	€19,50
Saint-Jacques : Tomato, Fior di Latte, fresh scallops, spinach, cream, garlic, oregano	€21,00

Extra ingredients (except Parma ham & scallops).....	€1,80
Extra Parma ham, scallops or fresh mozzarella	€3,00

HOMEMADE LASAGNA

Eggplant gratin	€15,80
Bolognese lasagna	€16,80
Salmon & spinach lasagna	€17,50

KIDS' MENU

For children under 10
Mini pizza REINE or penne Bolognese
Vanilla ice cream with strawberry or
chocolate

ICE CREAMS

OUR SELECTION OF ARTISAN ICE CREAM FLAVOURS

Ice Cream Flavours :Vanilla, chocolate, coffee, pistachio, nougat, tiramisu, salted butter caramel, speculoos, Bulgarian yoghurt, rum raisin, amarena

Sorbets : Raspberry, wild strawberry, lemon, fig, passion fruit, green apple, blackcurrant, blood orange, coconut, vine peach

1 scoop.....€4,50

2scoops.....€6,90

3scoops.....€9,00

Whipped cream or chocolate sauce supplement.....€1,80

SPECIALTIES

Figaro : 2 scoops rum raisin, 1 scoop fig, rum-soaked grapes, whipped..... €10,50

Venetian : 1 coffee scoop, 1 tiramisu scoop, 1 nougat scoop, espresso, speculoos, whipped cream.....€11,20

Strawberry Melba : 2 scoops strawberry, 1 scoop Bulgarian yoghurt, red fruit coulis, fresh strawberries, whipped cream.....€11,50

L'Amarena : 1 scoop Bulgarian yoghurt, 2 scoops amarena cherry, amarena cherries, whipped cream.....€11,20

Contentine : 1 scoop salted butter caramel, 1 scoop vanilla, 1 scoop speculoos, chocolate sauce, whipped cream€10,50

Tutti Frutti : 1 scoop strawberry, 1 scoop raspberry, 1 scoop passion fruit, 1 scoop lemon, fresh fruit salad, whipped cream€12,90

CLASSIC

Chocolate Liégeois :2 scoops chocolate, 1 scoop vanilla, hot chocolate sauce, whipped cream.....€10,50

Coffee Liégeois : 2 scoops coffee, 1 scoop vanilla, espresso, whipped cream.....€11,20

Banana Split : 1 scoop vanilla, 1 scoop strawberry, 1 scoop chocolate, banana, hot chocolate sauce, whipped cream.....€11,20

Peach Melba : 2 scoops vine peach, 1 scoop vanilla, red fruit coulis, peach, flaked almonds, whipped cream.....€11,20

Pear Belle Hélène : 2 scoops vanilla, 1 scoop chocolate, hot chocolate sauce, pear, whipped cream€11,20

FESTIVE

Colonel : 2 scoops lemon sorbet,vodka€9,50

Normandy : 2 scoops apple sorbet, Calvados.....€9,50

Caramelo : 1 scoop caramel, 1 scoop coconut, Baileys, whipped cream€10,50

HOMEMADE DESSERTS

Tiramisu :	€8,50
Lemon meringue tart :	€8,50
Normandy apple tart :	€8,50
Chocolate profiteroles :	€9,80
Seasonal fruit salad :	€7,50
Chocolate delight :	€7,80
Gourmet coffee :	€9,50
Gourmet tea:	€10,90



CHEESE

Cheese plate :(Gorgonzola, Pont-l'Évêque or goat cheese).....	€6,00
Cheese selection :(Gorgonzola, Pont-l'Évêque & goat cheese)	€10,00