

CAIUS

RESTAURANT
By Francesco Garzone

5 course – *Tasting menu* 95€
3 course – *Wine pairing* 45€

Starter, main course, dessert 58€.
**Starter, main course or
main course, dessert 48€.**

Lunch only

Starters

Late Radicchio, peanut sauce, beet juice
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Green cabbage terrine, creamy parmesan truffle, onion juice
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Squid, veal, raspberry
..
Calf's tongue, lentil salad, hazelnut sauce, herb emulsion

Dishes

Tagliatelle if the day
..
"Ombrine", marinated cauliflower, garlic sauce sliced with chive oil
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Beef chuck, pepper sauce, potato mille-feuille
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Plein pig, glazed with pork juice

Desserts

« Tropézienne » diplomat cream, clémentine "SÜVY"*
..
Millefeuille, coffee and chocolate "SÜVY"*
..
Cheese of the day, salad

To share for 2 people
Not included in the set menu
Charcuterie of the day, olives, rosemary crackers 18€
Sole, meunière style, clams, salad, leek gratin. 95€

* SÜVY : The taste of sugar without the sugar, more info "süvy.fr"