

# CAIUS

RESTAURANT  
By Francesco Garzone

**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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**Perfect egg**, creamy truffle parmesan, oyster mushrooms, spinach

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**Squid**, yellow tomato sauce, marinated datterino, olives

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**Calf's tongue**, lentil salad, hazelnut sauce, herb emulsion

## ***Dishes***

**Tagliatelle** if the day

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**"Ombrine"**, barigoule artichoke, Arbois wine emulsions

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**Beef flank steak**, baby potatoes, meat juice

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**Ricotta and spinach ravioli**, sage butter, parmesan

## ***Desserts***

« **Tropézienne** » diplomat cream, clémentine **"SÜVY"**\*

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**Millefeuille, coffee and chocolate**"SÜVY"\*

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**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"