

# 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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Grilled artichoke, chive sabayon, winter truffles

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Squid, veal, raspberry

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Vitello tonnato, aragula, pickles onions, meat juice

## *Dishes*

Tagliatelle, truffle parmesan cream, Paris mushrooms

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Fish of the day, “meunier” emulsion, spinach, fennel

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Beef chuck, pepper sauce, potato mille-feuille

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Plin pig, glazed with pork juice

## *Desserts*

Almond Paris-Brest “SÜVY”\*

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Millefeuille, vanilla et clementine”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”