

# CAIUS

RESTAURANT  
By Francesco Garzone

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

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

*Lunch only*

## ***Starters***

**Green cabbage terrine, creamy truffle parmesan, onion juice**

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**Artichoke, chive sabayon, bottarga**

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**Trout In a croute, almond, bay leaf**

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**Breaded veal breast, salad, spicy mayonnaise**

## ***Dishes***

**Bolognese Gnocchi**

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**Fish of the day, zucchini, Arbois wine emulsion**

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**Veal quasi, Swiss chard, devil sauce**

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**Sping lasagna, béchamel, vegetable broth**

## ***Desserts***

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

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**Floating island, caramel, almond**

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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"