

# CAIUS

RESTAURANT  
By Francesco Garzone

5 course – **Tasting menu 95€**

3 course – **Wine pairing 45€**

## *To share*

|   |            |
|---|------------|
| <b>Charcuterie of the day</b> , olives, rosemary crackers | <b>18€</b> |
| <b>Charcoal-grilled focaccia</b> , guanciale              | <b>12€</b> |
| <b>Kalette col Tempura</b> , halzenut sauce               | <b>13€</b> |

## *Starters*

|   |            |
|---|------------|
| <b>Grilled artichoke</b> , chive sabayon, winter truffles             | <b>21€</b> |
| <b>Squid, veal, raspberry</b>   | <b>23€</b> |
| <b>Bouchée à la reine</b> , sweetbread, stuffed morels, poultry milk  | <b>28€</b> |
| <b>Charcoal-grilled Bombette</b> , stuffed pork loin, winter truffles | <b>21€</b> |

## *Main course*

|  |            |
|--|------------|
| <b>Cappelletti stuffed with foie gras and langoustines</b> , foie gras sauce | <b>32€</b> |
| <b>Ombrine</b> , marinated cauliflower, garlic sauce sliced with chive oil   | <b>33€</b> |
| <b>Red mullet</b> , cardoncellos, clams, bouillabaisse sauce                 | <b>41€</b> |
| <b>Duck breast</b> , swiss chard, cappelletti in smoked broth                | <b>40€</b> |
| <b>Veal Milanese</b> , mashed potatoes, caper veal jus, salad                | <b>45€</b> |

## *To share for 2 people*

|   |             |
|---|-------------|
| <b>Sole</b> , meunière style, clams, salad, leek gratin.  | <b>95€</b>  |
| <b>Pigeon in two courses</b> , first course, stuffed cannelloni with two sauces,<br>Second course, pigeon, radicchio cooked and raw, beet salad | <b>110€</b> |

## *Desserts*

|  |            |
|--|------------|
| <b>Saint honoré</b> ,  | <b>14€</b> |
| <b>Chocolate mousse</b> , in different consistencies "S ÜVY"*  | <b>14€</b> |
| <b>Baba</b> , citrus and custard « S ÜVY »*                    | <b>14€</b> |
| <b>Cheese selection</b> , jam                                  | <b>14€</b> |
| <b>Hazelnuts and orange soufflé</b> , citrus sorbet « S ÜVY »* | <b>26€</b> |

To share for 2 people (prepared in 20 mn)

\* **S ÜVY** : The taste of sugar without the sugar, more info "süvy.fr"