

# CAIUS

RESTAURANT  
By Francesco Garzone

## ***Apetizer to share***

<b>Charcuterie of the day</b> , olives, rosemary crackers	<b>18€</b>
<b>Charcoal-grilled focaccia</b> , guanciale	<b>12€</b>
<b>Te Zucchini flowers Tempura</b> , stuffed with ricotta	<b>15€</b>

## ***To share for 2 people***

<b>Sole</b> , meunière style, clams, salad, leek gratin,	<b>95€</b>
<b>Rib steak 900gr</b> , French fries « mitraille », salad, meat juice	<b>120€</b>

### ***Menu starter, main course, dessert*** **69 euros**

#### ***Starter***

**Grilled artichoke**, chive sabayon, winter truffles  
**Squid**, yellow tomato, marinated datterino, olives  
**Charcoal-grilled Bombette**, stuffed pork loin, winter truffles  
**Bouchée à la reine**, sweetbread, stuffed morels, poultry milk (+ 4 euros)

#### ***Main course***

**Cappeletti stuffed with foie gras and langoustines**, foie gras sauce  
**Ombrine**, marinated cauliflower, garlic sauce sliced with chive oil  
**Red mullet**, cardoncellos, clams, bouillabaisse sauce  
**Duck breast**, swiss chard, cappelletti in smoked broth  
**Milan Veal Milanese**, mashed potatoes, caper veal jus, salad (+7euros)

#### ***Dessert***

**Saint-honoré**  
**Chocolate mousse**, in different consistencies "SÜVY"\*  
**Baba**, citrus and custard « SÜVY »\*  
**Cheese selection**, jam  
**Hazelnuts and orange soufflé**, citrus sorbet « SÜVY »\*

To share for 2 people (prepared in 20 mn)

**Starter 24 euros, Main course 38 euros, Dessert 15 euros (hors supplément)**

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