

CAIUS

RESTAURANT
By Francesco Garzone

Apetizer to share

Charcuterie of the day , olives, rosemary crackers	18€
Charcoal-grilled focaccia , guanciale	12€
Cardonccello Tempura	13€

To share for 2 people

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

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

Starter

Green asparagus, leek water, fava beans and petit pois, bottarga
Trout in a crout, almond, bay leaf
Picanha carpaccio, béarnaise sauce, Parisian mushrooms
Bouchée à la reine, sweetbread, stuffed morels, poultry milk (+ 4 euros)

Main course

Cannelloni stuffed with smoked haddock, "ajo blanco" sauce, piquillo pepper
Ombrine, zucchini, Arbois wine emulsion
Duck breast, swiss chard, cappelletti in smoked broth
Milan Veal Milanese, mashed potatoes, caper veal jus, salad (+7euros)

Dessert

Millefeuille, coffee, chocolate "SÜVY"*
Strawberry mousse, "SÜVY"*
Cementine sorbet, bergamot mousse, citrus crumble « 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"