

# CAIUS

RESTAURANT  
By Francesco Garzone

## ***Apetizer to share***

<b>Charcuterie of the day</b> , olives, grissini	<b>18€</b>
<b>Focaccia on the grill</b> , guanciale	<b>12€</b>
<b>Zucchini flower Tempura</b> , ricotta stuffed	<b>15€</b>

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

<b>Sole</b> , meunière style, clams, salad, tomatoes marinated in basilic oil,	<b>95€</b>
<b>Rib s steak 900gr</b> , Crushed potatoes, salads, meat jus	<b>120€</b>

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

#### ***Starter***

**Eggplants**, marinated tomatoes, olives, vegetable jus  
**Ombrine sashimi**, bottarga, nasturtium  
**Vitello tonnato**, pickled onions, meat jus  
**Bouchée à la reine**, veal sweetbreads, baby artichokes, vegetables jus (+ 4 euros)

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

**Cannelloni stuffed with smoked haddock**, "ajo blanco" sauce, piquillo pepper  
**Fish of the day**, artichoke, herb emulsion  
**Dombes duck breast fillet**, chard, "cappelletti" in smoked broth  
**Veal Milanese**, mashed potatoes, meat jus with capers, salad (+7euros)

#### ***Dessert***

**Millefeuille**, strawberries "SÜVY"\*  
**Tiramisu**, "SÜVY"\*  
**Cannolo**, ricotta, chocolate, orange « SÜVY »\*  
**Cheese of thr day**, jam

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

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