

CAIUS

RESTAURANT
By Francesco Garzone

Starter, main course, dessert 58€.

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

Lunch only

Starters

Artichoke, Mediterranean condiment

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Green asparagus, leek water, broad beans and peas

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Ombrine sashimi, bottarga, nasturtium

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Picanha carpaccio, sheep's ricotta, rocket

Dishes

Gnocchi, yellow datterino tomatoes, mussels

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Fish of the day, white asparagus, meunière emulsion

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Bavette steak, crushed potatoes, meat jus

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Ricotta ravioli, tomato sauce, parmesan emulsion

Desserts

Strawberry cake "SÜVY"*

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Crème brûlée "SÜVY"*

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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, tomatoes marinated
in basil oil. **95€**

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