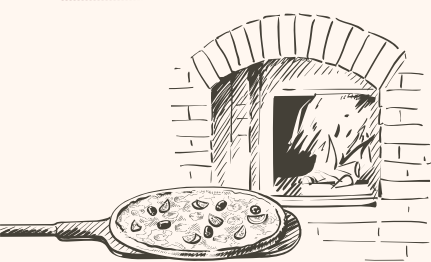




ANTIPASTI

- ✓ BRUSCHETTA MIX 9
crusty country bread served with 3 toppings
- ✓ MONTAMARINE FRIED PIZZA 9
presentation of 3 small fried pizzas with 3 toppings
- ✓ BURRATA AL TARTUFO 11
pugliese burrata with flowing heart and truffle cream
- ✓ MOZZARELLA IN CARROZZA 10
stringy mozzarella served in «its carriage», breaded bread and fried
- POLPO E PATATA 12
octopus served on mashed potato with olives and candied tomatoes
- ✓ BURRATA MANGO AVOCADO 12
creamy Pugliese burrata, fresh mango and avocado
- ✓ FOCCACIA DE BARI 15 
cherry tomatoes, olive oil, taggiasche olives, basil



PIZZA wood-fired

ROSSO tomato sauce


- ✓ MARGHERITA 13
tomato sauce, mozzarella
- REGINA 16
tomato sauce, mozzarella, ham, mushrooms
- PARMA 17
tomato sauce, mozzarella, Italian ham, rocket, parmesan
- CALZONE 16
tomato sauce, mozzarella, ham, egg
- ✓ BURRATA 16
tomato sauce, mozzarella, burrata, arugula
- SALMONE 19
tomato sauce, mozzarella, smoked salmon, cream
- TONARA 18
tomato sauce, mozzarella, tuna, onions, egg
- ORIENTALE 17
tomato sauce, mozzarella, onions, peppers, merguez sausage, egg
- PEPPERONI 17
tomato sauce, mozzarella, chorizo

BIANCA sour cream

- ✓ QUATTRO FORMAGGI 17
cream, mozzarella, gorgonzola, goat cheese, parmesan
- ✓ VERDURA 16
cream, mozzarella, grilled vegetables, arugula
- ✓ CAPRESE 16
cream, mozzarella, candied tomatoes, basil
- ✓ TARTUFO 18
mozzarella, truffle cream, arugula, parmesan
- ✓ PESTO 17
pesto sauce, artichoke, burrata
- MILANO 16
cream, mozzarella, bacon, onions, egg

BOWL & INSALATA



- CAESAR SALAD 15
iceberg salad, chicken breast, parmesan cheese, croutons, Caesar dressing
- ✓ MAFIOSA SALAD 16
arugula, mozzarella di bufala, grilled vegetables
- ✓ GLUTEN-FREE SALAD  15
gluten-free toast, quinoa, avocado, orange
- ✓ POKE BOWL Vегgie 16
grilled zucchini and eggplant, quinoa, fresh mango, avocado, edamame, cherry tomatoes, soy sauce
- POKE BOWL Salmon or chicken 18
quinoa, fresh mango, avocado, edamame, cherry tomatoes, soy sauce

TERRA & MARE

- MILANESE ESCALOPE 19
veal escalope, spaghetti napolitaine
- NORMANDY CUTLET 17
chicken escalope, cream of mushroom soup, tagliatelle
- ENTRECÔTE 25
180g sliced beef steak, arugula, parmesan shavings, cherry tomatoes and balsamic vinegar.
accompaniment: french fries or grilled vegetables
- VENITIAN SALMON FILET 24
grilled salmon with rice and Venetian sauce
- KNIFE - CUT BEEF TARTAR 25
180g knife-cut beef with french fries and salad
- ✓ FRENCH FRIES 5



PASTA

- BOLOGNESE 16
spaghetti, tomato sauce, ground beef
- GNOCCHI CREMA DI PISTACCHI 19
gnocchi with pistachio cream, crispy guanciale & Pugliese burrata
- ✓ RIGATONI PESTO BASIL 17
rigatoni, pesto, basil, stracciatella & dried tomatoes
- ✓ RIGATONI TARTUFISSIMO 18
rigatoni, fried mushrooms, truffle cream, parmesan
- CARBONARA 16
tagliatelle, cream, bacon, egg, parmesan cheese
- LASAGNE AND GREEN SALAD 16
beef lasagne
- ✓ PENNE 4 FORMAGGI ET NOCI 16
penne with mozzarella, gorgonzola, goat cheese, parmesan and walnuts

CELATI



DOLCI

- DAME BLANCHE 8
- CAFÉ LIÉGEOIS 8
- CHOCOLAT LIÉGEOIS 8
- COLONEL 9
- PEAR CAKE 9
- SORBETS 3 SCOOPS 8
vanilla, chocolate, lemon, strawberry, pistachio
- TIRAMISU 8
chocolate, pistachio, mango
- PANNA COTTA 7
- CHOCOLATE MOUSSE 7
- FRUIT SALAD 8
- PISTACHIO CRÈME BRÛLÉE 8
- CAFÉ GOURMAND 8

APERITIFS

KIR WHITE WINE	12cl	6
ROYAL KIR	12cl	11
RICARD, PASTIS	2cl	7
MARTINI white or red	4cl	7
GIN, VODKA	4cl	8.5
HAVANA	4cl	8.5
J&B	4cl	8.5

BEERS

PRESSURE	25cl	50cl
FELSGOLD	4.5	7.5
GRIMBERGEN	5.5	9
CARLSBERG	5.5	9
BOTTLE	33cl	
DESPERADOS		6.9
BROOKLYN		7.9

BUBBLES

PROSECCO	8	36
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CHAMPAGNE

GREMILLET	12	59
VEUVE CLIQUOT	-	119

WINES

WHITE

VENEZIA DOC - PINOT GRIGIO - TERRE DI VERON soft, fresh, pear nose and other white fruits	5.5	15	19.5
IGP PAYS D'OC - CHARDONNAY - LE SUDISTE fresh and tasty, linden nose	6	17	23
MAREMMA TOSCANA DOC - VERMENTINO - CALASOLE tasty and fruity, peach flavors	6.5	19	27
CHABLIS AOC - FAMILLE SAVARY dry and very fresh, mineral nose, lemony finish	-	-	39

ROSÉ

BARDOLINO CHIARETTO - DOC TERRE DI VERONA light, tasty and fruity, nose of fresh cherries	5.5	15	19.5
COTEAUX D'AIX ROSÉ - AOC DOMAINE ST-JULIEN LES VIGNES BIO  very pale, very dry and fresh, nose of citrus zest	6	17	24
CÔTES DE PROVENCE AOC MIRAVAL very pale, salty and well-structured, aromas of redcurrant and rose	-	-	38

ROUGE

BARDOLINO ROSSO DOC - TERRE DI VERONA fresh and light, nose of jammy fruit	5	14	19
CHIANTI DOCG TORREQUERCIE supple, crisp tannins, bell pepper and fresh grapes	-	-	21
CHINON AOC - GILLES DE BEAUVAU supple, fresh, light, raspberry nose (Loire)	-	-	22
MONTEPULCIANO D'ABRUZZO DOC - UMANI RONCHI - PODER supple, fleshy, red fruit and liquorice notes	6	16	23
CÔTES DE BOURG AOC CHÂTEAU DE BARBE coated tannins, plum and undergrowth (Bordeaux)	6	16	25
SICILIA DOC - NERO D'AVOLA - PRINCIPI DI BUTERA - AMIRA full and velvety, with a nose of red fruit and raspberry	7	19	28
IGT SALENTO - PRIMITIVO - TENUTA GIUSTINI - TERRAME juicy and round, plums and red berries	-	-	28
BOURGOGNE CÔTE CHALONNAISE AOC - PINOT NOIR - MILLEBUIIS silky, airy, nose of morello cherries and redcurrants	-	-	29
SAINT-EMILION AOC - L'ESPRIT DU CH. BELLE ASSISE COUREAU well-coated tannins, notes of ripe fruit and vanilla (Bordeaux)	-	-	39
CÔTES DU RHÔNE AOP LES 3 GARÇONS certified pesticide-free 	7	18	28

COCKTAILS

CLASSICS

MOJITO 24cl havana rum, sparkling water, mint	9
PIÑA COLADA 24cl rum, pineapple juice, coconut cream	9
BLUE LAGOON 24cl curaçao bleu, vodka, lemon juice	12
PUNTA CANA 24cl curaçao bleu, orange juice, apple juice, lemon syrup	12
MOSCOW MULE 24cl vodka, ginger beer, fruit concentrate (peach, strawberry or passion fruit)	12
ESPRESSO MARTINI 24cl vodka, coffee, cane syrup, coffee liqueur	12



SPRITZ

APEROL SPRITZ 24cl aperol, prosecco, slice of orange	9
LIMONCELLO SPRITZ 24cl limoncello, prosecco, lemon, rosemary	9
PESCA SPRITZ 24cl martini blanc, prosecco, peach cream, basil	9
SPRITZER LILLET BLANC 24cl lillet, peach syrup, rantcho lime concentrate, sparkling water	10
SPRITZER LILLET STRAWBERRY HIBISCUS 24cl lillet, hibiscus syrup, strawberry syrup, sparkling water	10

SIGNATURES

HOMEMADE PEACH LEMONADE ELDERFLOWER rantcho concentrate, peach syrup, elderberry syrup, sparkling water	5
HOMEMADE STRAWBERRY HIBISCUS LEMONADE rantcho lime concentrate, strawberry syrup, hibiscus syrup, sparkling water	5
RASPBERRY ICED TEA HIBISCUS raspberry tea concentrate, hibiscus syrup, water	5
PASSION PEACH ICED TEA concentrated peach tea, passion syrup, water	5

MOCKTAILS

DETOX apple syrup, basil syrup, sparkling water	8
VIRGIN MOJITO lemonade, mint, lime, cane sugar	8
VIRGIN SPRITZ orange syrup spritz, sparkling water, orange	8
VIRGIN COLADA piña colada syrup, pineapple juice, coconut cream	8

SOFTS

LIMONADE PSCHITT 25cl	4.5
FUZE TEA 25cl	4.9
COCA/ COCA ZÉRO 33cl	5.5
FANTA 25cl	5.5
ORANGINA 25cl	5.5
SPRITE 25cl	5.5
MINUTE MAID Fruit juice 25cl orange, apple, pineapple	4.9
SCHWEPES 25cl	4.5
GINGER BEER 25cl	4.9
1664 ALCOHOL FREE 33cl	5.5

CAFETERIA

ESPRESSO	2.8
AMERICANO	3
COFFEE WITH CREAM	5.3
CAPPUCCINO	6.5
FRAPPUCCINO	7
HOT CHOCOLATE	5.5
TEA	6
INFUSION	6

WATERS

PERRIER	5
VITTEL	5
SAN PELLEGRINO	7

DICESTIFS

LIMONCELLO 4cl	7
GRAPPA, AMARETTO 4cl	8
COGNAC 4cl	10
IRISH COFFE 4cl	12

Net prices in euros, service included. Cheques are not accepted.
 Glass 15cl, pitcher 50cl, bottle 75cl.
 Alcohol abuse is dangerous for your health, consume in moderation.
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