

Les petites  
Madeleines

## Autumn menù



*All products are fresh and daily delivered .*

*Some products can contain allergens.*

*\*In order to guarantee raw material high quality some products are exposed to temperature fast abatement and conserved at -18.*

*\*If some products are not available fresh, they are purchased frozen.*

*Raw fish have clean treatment in compliance with the regulation of Reg. CE 853/2004 (allIII, sezio VII, ap.3, lett.D, punto 3).*

*Do you have an allergy or intolerance? Please talk to the restaurant manager, he will help you to choose the most suitable dishes for your dinner*



## Starters

Veal slices with tuna fish and caper and sauce, celery and anchovy from Cantbrian sea °	16,00
Whipped egg white with cocoa, marinated yolk and sautéed mushrooms V	18,00
"Insalata russa", quail egg and tuna belly *	15,00
Cuttlefish in different consistencies ° *	25,00
Carpaccio of venison loin, braised venison shoulder, chestnuts and pan brioches °	28,00
Beef tartare beaten with a knife	18,00

## First courses

"Agnolòt del Plin" fresh pasta with meats salted in roast sauce and hazelnut cream °	18,00
Ravioli pasta stuffed with braised veal shank and saffron °	18,00
Risotto, cream of mushroom soup and sautéed mushrooms ° V	20,00
Struncatura pasta with shellfish and cream of beans °	30,00
Spaghetti pasta with fresh tomato sauce ° V	16,00
Our version of Borsch soup ° V	16,00

## Vegetables, legumes and cereals

Legumes and cereals soupe ° V	14,00
Salad as you like it <i>Choice of green salad, cherry tomatoes, carrots, cucumbers, Calippo tuna, Taggiasca olives, buffalo mozzarella cheese, egg, ...</i>	15,00
Cream of pumpkin with its seeds ° V	16,00

## Meat main courses

Fillet of veal, creamy mashed potatoes with lemon and spinach °	30,00
Cockerel and peppers °	26,00
Braised piglet cheek with coconut and banana cream °	24,00

## Fish main courses

Seared lobster with Coleslaw salad *	35,00
Scorpion fish, curry and cauliflower °	28,00

