

Les petites
Madeleines

Spring 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 VI, 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°	18,00
Beef tongue with its sauces from the tradition°	16,00
Veal tartare beaten with a knife	18,00
“Insalata russa”, quail egg V and tuna belly *	16,00
Royal of artichoke with pecorino cheese and mint V	18,00
Smoked eel, daikon and Dashi broth °	24,00
Salmon trout, black cabbage and puffed quinoa	20,00

First courses

“Agnolèt del Plin” fresh pasta with meats salted in roast sauce and hazelnut cream°	20,00
Risotto with ‘Nduja salami, Jerusalem artichoke, black garlic and liquorice °	20,00
Eliche pasta, hare, blueberries and garden herbes °	22,00
Spaghetti pasta with fresh tomato sauce ° V	16,00
Celeriac and white onion veloutè ° V	16,00
Ravioli pasta stuffed with monkfish, mussels, clams and curry °	24,00

Vegetables, legumes and cereals

Legumes and cereals soupe ° V	16,00
Salad as you like it <i>Choice of green salad, cherry tomatoes, carrots, cucumbers, Calippo tuna, Taggiasca olives, buffalo mozzarella cheese, egg,</i>	from 15,00
Roast of celeriac ° V	16,00

Meat main courses

Fillet of veal, boulanger of potatoes and baby spinach °	35,00
Milanese style bread steak of Sanato with sweet and sour vegetables °	30,00
Pork shank with seasonal vegetables °	24,00

Fish main courses

Seared lobster, mandarin flavoured beurre blanc and chicory *	35,00
Fillet of turbot, turnip tops and dates °	30,00

