

# Our menu

L'Atelier des Artistes by Giovanni Favaro

ADA

## To share

- Trilogy of Spreadable Delights - €10
- Fried Fish with Spicy Crushed Tomatoes - €10
- Toscane Charcuterie Board - €18
- Bowl of Homemade Fries with truffle mayonnaise - €5
- Burrata 125g - 14€

## Starters

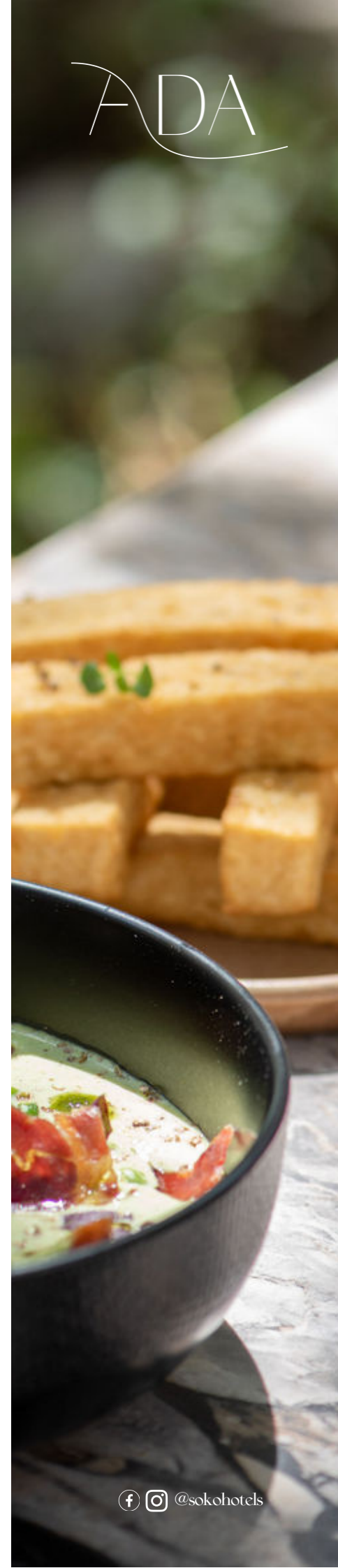
- PERFECT EGG SOKO STYLE - €12  
egg cooked at 65°C, parmesan cream, croutons and raw ham chips
- CONFIT DUCK RAVIOLI - 14€  
creamy carrot with cumin and crunchy vegetables
- BURRATA 125G - 14€  
crushed tomato, croutons, arugula and Favaro olive oil

## Place

- PRAWN RISOTTO - 26€  
grilled prawns a la plancha, bisque and parmesan tuile
- POULTRY SALTIMBOCCA - 22€  
raw ham and sage, fresh tagliatelle with lemon cream
- SQUID TENTACLES À LA PLANCHA - 24€  
polenta fries with fennel seeds and savory, seasonal vegetables
- SWEET POTATO GNOCCHI - 22€  
crunchy vegetables, fresh basil, Favaro olive oil and pepper pecorino
- NONNA STEW - 23€  
veal, tomato sauce with capers, orange zest and olives

## Desserts

- CLASSIC TIRAMISU - 8€  
with coffee, prepared at the table
- PANACOTTA - 7€  
with a strawberry coulis
- FONDANT FACON GIANDUJA - €8  
with ice cream of your choice
- GOURMET COFFEE - €8  
selection of sweets and tea or coffee




# Our Menu

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**Starter, main course, dessert = 38€**

Starter & main course OR main course & dessert = 30€

## Starters

 PERFECT EGG SOKO WAY  
egg cooked at 65°C, parmesan cream, croutons and pancetta chips


OR

DUCK CONFIT RAVIOLI  
creamy carrot with cumin and crunchy vegetables

## Place

POULTRY SALTIMBOCCA - 22€  
raw ham and sage, fresh tagliatelle with lemon cream

OR

 SWEET POTATO GNOCCHI - 22€  
crunchy vegetables, fresh basil, Favaro olive oil and pepper pecorino

## Desserts

CLASSIC TIRAMISU  
With coffee, prepared at the table

OR

PANACOTTA  
with strawberry coulis

OR

FONDANT FACON GIANDUJA  
with ice cream of your choice

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