

Our menu

L'Atelier des Artistes by Giovanni Favaro

To share

- Fried fish with aioli - 10€
- Artisanal Toscana charcuterie board - 19€
- Bowl of homemade fries with truffle mayonnaise - 5€

Starters

- PERFECT EGG A LA SOKO - 12€
parmesan cream, croutons and raw ham chips
- BRESAOLA CARPACCIO - 14€
parmesan, pine nuts, olive oil and rocket
- COURGETTE CAPPUCCINO - 12€
goat cheese cream, crispy onions, pickles
- VEGETABLE MILLE-FEUILLE - 13€
puff pastry, crunchy seasonal vegetables, gorgonzola cream

Main courses

- SHREDDED LAMB - 26€
creamy polenta with rosemary, carrots, gremolata, gravy
- ITALIAN BURGER - 22€
brioche bun, scamorza, low-temperature cooked spicy chicken, grilled pancetta, dried tomatoes, rocket, pickled onions and fries
- SQUID TENTACLE SALAD - 23€
pasta, bell peppers, aubergines, spring onions, carrots, olive oil, lemon
- TRUFFLE BURRATA SALAD - 22€
crunchy vegetables, raw ham chips
- SICILIAN STYLE PRAWNS - 25€
arancini, prawn bisque, prawns a la plancha with paprika and chips

Desserts

- CLASSIC TIRAMISU - 8€
with coffee, prepared upon demand by Chef
- CHEF'S SICILIAN LEMON PIE - 8€
lemon cream and crunchy meringue
- FONDANT WITH GIANDUJA - 10€
with ice cream of your choice
- GOURMET COFFEE - 10€
selection of sweets and tea or coffee

Glaces au choix

- 1 scoop - 2.50€ 3 scoops - 6€
- 2 scoops - 4.50€ supp whipped cream - 1.50€

Vanilla, Chocolate, Caramel, Yogurt, Coffee, Rum raisins, Pistachio, Chestnut, Hazelnut, Coconut
Apricot, Lemon, Clementine, Strawberry, Passionfruit, Red Fruits, Blood Orange, Vine Peach

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Our Menu

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Starter, main course, dessert = 40€

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

Starters

 PERFECT EGG A LA SOKO
parmesan cream, croutons and raw ham chips

OR

COURGETTE CAPPUCINO
goat cheese cream, crispy onions, pickles

OR

 VEGETABLE MILLE-FEUILLE
puff pastry, crunchy seasonal vegetables, gorgonzola cream


Main courses

ITALIAN BURGER
brioche bun, scamorza, low-temperature cooked spicy chicken, grilled pancetta, dried tomatoes, rocket, pickled onions and fries

OR

SQUID TENTACLE SALAD
pasta, bell peppers, aubergines, spring onions, carrots, olive oil, lemon

OR

 TRUFFLE BURRATTA SALAD
crunchy vegetables, raw ham chips

Desserts

CLASSIC TIRAMISU
with coffee, prepared upon demand by Chef

OR

CHEF'S SICILIAN LEMON PIE
lemon cream and crunchy meringue

OR

FONDANT FACON GIANDUJA (+2€)
with ice cream of your choice

ADA

