

Our Menu

L'Atelier des Artistes by Giovanni Favaro

To share

BOWL OF HOMEMADE FRIES & TRUFFLED MAYONNAISE - €5.00 


MINI TRUFFLED ARANCINI X6 - €6.00 


ARTISANAL CAMARGUE CHARCUTERIE - €12.00
Selection of dried bull meat and bull sausage from Maison Alazard & Roux

3 Course Menu - €42.00

Starters

SOKO STYLE PERFECT EGG - €13.00 
Perfectly cooked egg, truffled mashed potatoes, Parmesan crisp and rich meat jus possible on vegan


CRISPY GOAT CHEESE - €13.00 
Breaded goat cheese balls, honey-roasted sweet potato from Le Rucher des Escaunes, smoked scamorza foam

RAVIOLONE SICILIAN - €13.00 
Filled with ricotta, lemon zest and Parmesan, asparagus cream and crunchy asparagus from Mas Fanfarlin

Main Courses

CRAU LAMB MEDAILLON - €26.00
Sweet potato gnocchi, rich lamb jus and crunchy carrot ribbons

TUSCAN CACCIUCCO - €26.00
Favouille bisque, fish, prawns, croutons and rouille foam

RISOTTO VERDE - €24.00 
Green pesto risotto, asparagus tips from Mas Fanfarlin, baby spinach salad, toasted pine nuts and Parmesan crisps possible on vegan

POLPETTE DI BIOU - €25.00
Camargue AOP bull meatballs, rigatoni, gardianne-style sauce, pancetta lardons and Parmesan


CHILDREN'S MENU (up to 12 years old) - €12.00
Homemade crispy chicken, served with fries or vegetables

Desserts

CLASSIC TIRAMISU - €9.00
Served with the spoon

PIEDMONT DELIGHT - €9.00
Chocolate entremets, praline panna cotta center and hazelnut biscuit

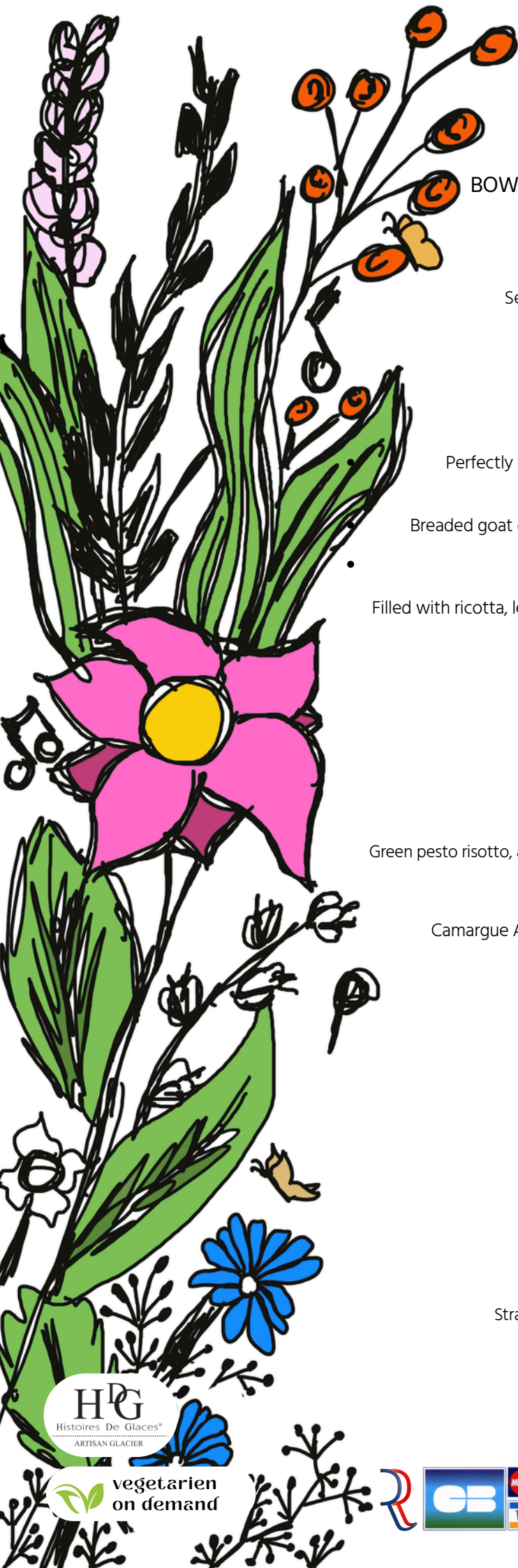
SICILIAN PLATE - €9.00
Lemon cream, crumble, crispy meringue and lemon zest

ICE CREAM SCOOPS  €2.50  €4.50  €6.00
Strawberry, Lemon, Peach, Rum Raisin, Clementine, Caramel, Chocolate, Vanilla, Hazelnut, Yogurt, Coffee


WHIPPED CREAM SUPPLEMENT - €1.50

Price including tax and service

Open Tuesday to Saturday, from
7pm to 8:45pm



HG
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