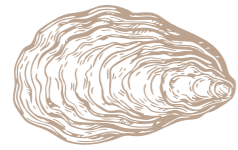


BIANCANEVE



Seafoods

OYSTER PLATTER - 6 OR 12

Oyster N°3 26/49

TASTING PLATTER 175

6 Oyster N°3
Organic pink shrimps
Court-bouillon langoustine
Half blue lobster
*With supplement,
Caviar Oscietre prestige 30 gr* 90

CAVIAR

Oscietra prestige caviar 119/139
30 gr/50 gr

Starters

Beef tartare 30

Tuna tartare with avocado 36

Sea bass carpaccio 29

Marinated bell pepper carpaccio
with Anchovies 26

Marinated Salmon 31

Vitello tonnato 29

 Baked camembert with truffle 28

Tomato, cheese and truffle pizzeta 29


Truffle Burrata 29



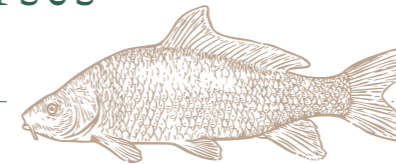
SALADS

Blue lobster salad 36

Caesar chicken salad 22

 Half-cooked purple artichoke salad
with parmesan 19

Main Courses



FISH

Grilled sole with meunière sauce 69

Seared half octopus
with chimichurri sauce 46

Cod with citrus and fennel 49

Seared tuna belly with lemon sauce 59

Royal Snapper in salt crust 149
For two

Turbot to share 129
For two



MEAT

Whole roasted cockerel 59
with its cooking jus

Beef bourguignon 89
For two

 Eggplant parmesan 36

 Lentils with spinach and tofu 39

PASTA AND RISOTTO

 Spinach and ricotta ravioli
with butter and sage 29

Linguine with clams 39

 Trofie al pesto 29

 Gnocchi alla sorrentina 29

 Safran Risotto 39

SIDES

Homemade fries 12

Truffle mashed potatoes 12 / 19

Organic spinach 12

Sucrine lettuce salad 12

Green beans 12

Mushroom fricassée 12



SAUCES

Béarnaise sauce 10

Virgin sauce 10

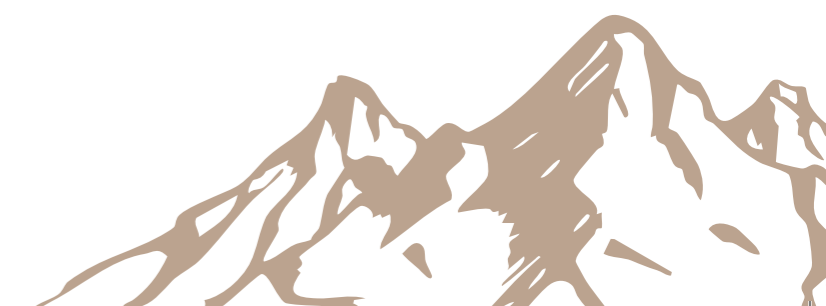
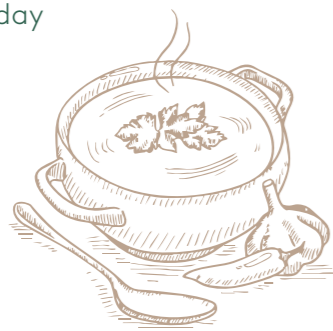
Chimichurri sauce 10

SOUPS

 Onion soup in a loaf of bread 29

Fish soup 20

 Soup of the day 18





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