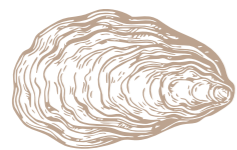


# BIANCANEVE



## Seafoods

### OYSTER PLATTER - 6 OR 12

Oyster N°3	26/49
Oyster N°4	23/46

### TASTING PLATTER 175

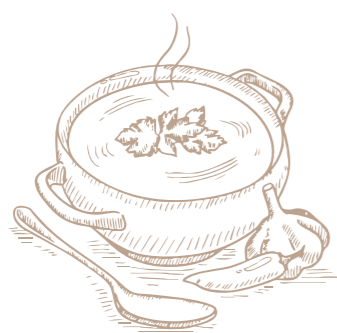
6 Oyster N°3	
Organic pink shrimps	
Court-bouillon langoustine	
Half blue lobster	
<i>With supplement, Caviar Oscietre prestige 30 gr</i>	90

### CAVIAR

Oscietra prestige caviar 30 gr/50 gr	119/139
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## SOUPS

Onion soup in a loaf of bread	29
Fish soup	20
Soup of the day	18



## Starters

Beef tartare	30
Tuna tartare with avocado	36
Sea bass carpaccio	29
Marinated bell pepper carpaccio with Anchovies	26
Marinated Salmon	31
Mediterranean-style sardines al cartoccio	29
Octopus takoyaki	29
Vitello tonnato	29
Baked camembert with truffle	28
Tomato and cheese pizzetta	19

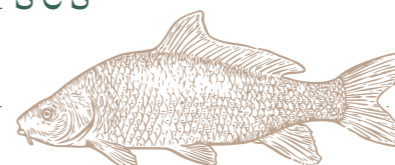


## SALADS

Blue lobster salad	36
Caesar 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	39
Miso-marinated black cod	49
Seared tuna belly with ponzu sauce	59
Red Snapper in salt crust <i>For two</i>	149
Whole sea bass to share <i>For two</i>	129



### MEAT

Whole roasted cockerel with its cooking jus	59
Beef bourguignon <i>For two</i>	89

### PASTA

Spinach and ricotta ravioli with butter and sage	29
Linguine with clams	39
Pasta with tomato sauce or pesto	28

### VEGETARIAN

Eggplant parmesan	36
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### VEGAN

Lentils with spinach and tofu	39
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### SIDES

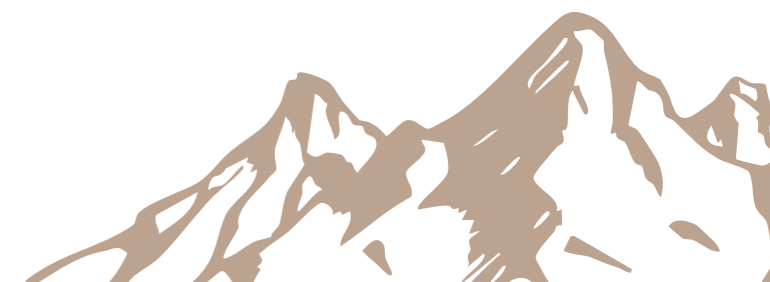
Homemade fries	12
Truffle mashed potatoes	12 / 19
Organic spinach	12
Sucrine lettuce salad	12
Green beans	12
Mushroom fricassée	12

### SAUCES

Béarnaise sauce	10
Virgin sauce	10
Chimichurri sauce	10



All our dishes are "homemade", that is to say they are prepared on site, from raw products.  
Allergens list available upon request - Prices in euro i tax and service charges included - Meat origin: France





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