	€	IT	FR	ES
BIRRA 0,3 l	6.10	Birra Moretti on tap	Pietra	Estrella Galicia
SPUMANTE 0,1 l	11.90	Prosecco DOC	Crémant de Bourgogne Veuve Ambal Blanc	Cava Cuveé Brut D.O.
BIANCO 0,125 l	7.10	Pinot Grigio Breganze DOC, Venetien	Château Recougne Blanc, Bordeaux	El Coto 875M Finca Carbonera En Barrica Chardonnay, Rioja
ROSSO 0,125 l	7.90	Cantine San Marzano SUD Primitivo Merlot Salento IGP	Château Recougne Supérior, Bordeaux	Viña Bujanda Rioja Crianza
ROSÉ 0,125 l	8.50	Frescobaldi Alìe Rosé Toscana IGT	M. Chapoutier Orsuro Rosé Côtes de Provence	Baron de Ley Rosado Rioja

★ ★ ★

Campari Soda / Orange	9.00 / 10.00
Campari Spritz	11.00
Negroni / Sbagliato / Americano	14.00

★ ★ ★

La Piccola Nonna (Italicus, Cranberry, Lime, Raspberry)	13.00
Riviera Fizz (Lav´a Belle, Lillet blanc, soda)	12.00
Limoncello Spritz	12.00
Espresso Martini	14.00

★ ★ ★

San Pellegrino, sparkling 0,25 l / 0,75 l	4.60 / 7.40
Evian, still 0,33 l / 0,75 l	4.60 / 7.90
Crodino Rosso / Biondo Spritz	7.90
Orangina	5.70
Jus de fruit 0,25 l (Abricot, Pomme, Orange)	5.50
Coca Cola (Classic, Zero, Zero Zero 0,33 l)	5.30
Red Bull, Sugarfree 0,25 l	5.90
The Organics 0,25 l Bitter Lemon, Ginger Ale, Tonic Water, Ginger Beer Purple Berry, Fizzy Peach	5.40

★ ★ ★

Espresso / Ristretto / Macchiato	4.30
Double Espresso	5.90
Cappuccino	5.70
Affogato al caffè	6.30

FIESTA AND SIESTA.

Limón
LA CUCINA DEL SUD

★ ★ ★

BEEF TARTARE 25
traditionally chopped by hand, with toasted brioche

VITELLO TONNATO 17
with tuna sauce, crispy caper berry and buttered toast

CALAMARI FRITTI 19
with lemon pepper aioli

BURRATINA 17
on slow-cooked San Marzano tomatoes

CHOU DE MILAN BRAISÉ 16
with ricotta, beurre noisette and parsley oil

★ ★ ★

LA FAMEUSE SALADE NIÇOISE 17
classic French salad with boiled egg, tuna and green beans

SALADE VERTE 9
with French salad dressing and walnuts

★ ★ ★

MINESTRONE - OPTIONALLY VEGAN (WITHOUT PASTA) 9
a tradition from the Italian soup pot

SOUPE À L´OIGNON 14
with Gruyère and sourdough croutons

BOUILLABAISSE MARSEILLAISE 19
comme sur la Côte d´Azur

★ ★ ★

PASTA FATTA IN CASA

SPAGHETTI ALL´ASTICE 29
with marvellous lobster sauce

SPIRELLI ALLA ZOZZONA 26
with Guanciale, tomato sauce, egg yolk

LINGUINE TARTUFATE 29
truffled linguine, stirred for you in a Parmesan loaf

RAVIOLO ALLA CARBONARA uno 17 / due 27
Ti amo! Sempre!

TOURNEDOS ROSSINI 48
Je ne regrette rien - neither foie gras nor truffles!

SOLE À LA MEUNIÈRE 39
grilled sole with buttered potatoes and peas

COTOLETTA ALLA MILANESE 33
The inspiration for the Wiener Schnitzel from Milanese cuisine: veal crown in breadcrumbs

Side dish recommendation: mixed salad, truffle puree, buttered potatoes, peas — each 5.50

CANARD À L´ORANGE 30
with parsnip mousseline, blackcurrants and Jerusalem artichokes

DRY AGED STEAK AUX FRITES 46
with sauce Béarnaise, double cooked chips and celeriac

BŒUF BOURGUIGNON 28
with pancetta, oyster mushrooms, pearl onions and truffled potato purée

PULPO ALLA LUCIANA Starter 22 / Main 28
with olives, capers and salty lemon

MOULES À LA NAGE 24
with Pernod, cream, celery, garlic, white wine and focaccia

CASSOULET AUX FÈVES (VEGAN) 7 times turned 24
with beans, smoky bell pepper, colourful carrots, button squash

★ ★ ★

LIMONE DI AMALFI 12
filled with crème brûlée and fine caramel

CRÊPES SUZETTE (FROM 2 PEOPLE) per person 16
glacé à la vanille et au citron

TIRAMISU 9
The original! Addictive.

TARTE AUX POMMES COUVERTE 14
with tonka bean ice cream and cinammon sugar

MILLE FEUILLE 14
prepared at your table, with vanilla cream, raspberries and sweet cream

MOELLEUX AU CHOCOLAT 14
with plum ragout and speculoos ice cream

AFFOGATO AL CAFFÈ 6,30

Please ask our service staff for information about ingredients used in our dishes that could cause an allergic reaction or intolerance. - All prices in EUR incl. VAT.

Our cover charge 5.00 - tapenade, crudités & focaccia à la maison