

# IMPASTO

FOCACCIA - 3 -  
huile d'olive

OLIVE MARINATE - 6 -  
olives marinées

•

CAPRESE - 18 -  
tomates ancestrales, QC mozzarella di bufala, noix de pin, roquette

CAPESANTE - 15 -  
pétoncle, maïs, peperoncini, feuilles de tangerine, basilic

MELANZANA - 13 -  
aubergine, oignons cipollini agrodolce, gremolata, noix de pin

ZUPPA DI VERDURE - 13 -  
oignons, kale toscan, pois chiches, p.d.t. rattes, radis, parmigiano reggiano

CRUDO - 19 -  
espadon cru, figues à la Marsala, caviar de lompe, noisettes, romarin

ANTIPASTO MISTO PER DUE - 36 -  
charcuteries maison, fromages, condiments maison, pour 2

•

GNOCCHI RICOTTA - 22 -  
sauce tomate & basilic, parmigiano reggiano

PACCHERI - 26 -  
champignons homard QC, ricotta maison, pangratatto de graine de citrouille,  
parmigiano reggiano

GARGANELLI - 28 -  
sanglier peposo, vin rouge, poivre noir, parmigiano reggiano

TAGLIATELLI - 24 -  
maquereau en escabèche, fenouil, pistaches

•

PESCE - prix du marché -  
poisson du jour

PORCHETTA DEL NONNO (ferme St-Canut)- 34 -  
porcelet Gaspot, rapini, poire

•

MENU DÉGUSTATION POUR LA TABLE

4 services à partager

- 70 \ pers. -

accords vins

- 40 \ pers. -

# IMPASTO

FOCACCIA - 3 -  
olive oil

OLIVE MARINATE - 6 -  
marinated olives

•

CAPRESE - 18 -  
heirloom tomatoes, QC mozzarella di bufala, pine nuts, arugula

CAPESANTE - 15 -  
scallop, corn, peperoncini, tangerine leaves, basil

MELANZANA - 13 -  
eggplant, agrodolce cipollini onions, gremolata, pine nuts

ZUPPA DI VERDURE - 13 -  
onions, tuscan kale, chickpeas, fingerling potatoes, radishes,  
parmigiano reggiano

CRUDO - 19 -  
raw swordfish, marsala marinated figs, lumpfish caviar, hazelnuts, rosemary

ANTIPASTO MISTO PER DUE - 36 -  
homemade charcuteries, cheeses, homemade preserves, for 2

•

RICOTTA GNOCCHI - 22 -  
tomato & basil sauce, parmigiano reggiano

PACCHERI - 26 -  
QC lobster mushrooms, homemade ricotta, pumpkin seeds pangrattato,  
parmigiano reggiano

GARGANELLI - 28 -  
wild boar peposo, red wine, black pepper, parmigiano reggiano

TAGLIATELLI - 24 -  
mackerel escabeche, fennel, pistachios

•

PESCE - market price -  
fish of the day

PORCHETTA DEL NONNO (St-Canut Farm)- 34 -  
Gaspior suckling pig, rapini, pear

•

TASTING MENU FOR THE TABLE  
4 courses to share  
- 70 \ pers. -

wine pairing  
- 40 \ pers. -