

TODAY AT CASABEA

Boards, Appetizers & Snacks

Pickled Vegetable Antipasti 10€

Burrata & Marinated Vegetables 14€

Charcuterie board €11 / €20

Cheese board 12€

Mixed board 18€

Breaded Mozzarella Rounds 8€

Multigrain Breaded Chicken Tenders 8€

Tuna Citrus Gravlax with Sesame Vinaigrette 9€

Dips and Crudités 8€

Saint Marcellin Cheese 8€

Salads

Caesar Salad 15€

Veggie Salad 14€

(marinated vegetables, millet, barley, grilled buckwheat)

Tuna Gravlax Salad 16€

Fresh Goat Cheese Salad 15€

Burrata & Marinated Vegetable Salad 16€

Market Specials

Weekdays Only

Dish of the day 12€

Fish of the day: 12€

Pasta, Gratins, & Risotto

Penne with Arrabbiata Sauce 12€

Linguine with Bolognese Sauce 13€

Linguine Carbonara 12€

(Traditional recipe without cream)

Penne La Caponata 13€

(Sauce with eggplant)

Penne with Goat Cheese and Honey 14€

Lasagna Bolognese 15€

Eggplant au Gratin 15€

Seafood

Seared swordfish with virgin sauce 17€

Risotto with Shrimp & Chorizo 17€

Clam Linguine 15€

Net price in euros, including taxes and gratuity

Meats

Breaded Veal Cutlet 19€

Butcher's choice of purebred meat:

200g 16€

300g 22€

Farmer's Chicken Breast with Morels 18€

Beef Tartare 15€

Caesar Beef Tartare 15€

Homemade Desserts

Dessert Sampler with Coffee 6,50€

(tiramisu, lemon tart, & chocolate brownie)

Dessert Sampler with Tea 7€

Tiramisu 6,50€

Lemon Tiramisu with Coconut Crumble 7,50€

Nutella Tiramisu 7,50€

Crème Brûlée 6€

Chocolate Lava Cake 7€

Sugared Strawberries 6,50€

Strawberries with Fresh, Soft Cheese 6,50€

Strawberry Tart 7€