



CASABEA

BAR & RESTAURANT

vous propose aujourd'hui

MARKET SPECIALS

WEEKDAYS, ONLY AT LUNCH

To Start With

Breaded Mozzarella Rounds	8€
Salmon Beet Gravlax with parsnip cream	11€
Multigrain Breaded Chicken Tenders	9€
Burrata with Truffle cream, crostini with Parma Ham	14€
Vitello tonnato	9€
Parma Ham with Crostini	9€
Bresaola Carpaccio & crostini	13€

Boards

Charcuterie Board	11€/20€
Cheese Board	9€
Mixed Board	18€

Salads

Caesar Salad (traditional recipe with anchovies)	16€
Fresh Goat Cheese Salad	15€
Burrata Salad with Truffle cream, crostini with Parma ham	18€

Pasta & Risotto

Linguine Carbonara <small>Traditional recipe without cream</small>	14€
Penne with gorgonzola sauce, shredded Bresaola	18€
Veggie Risotto	16€
Risotto with cèpes mushrooms, snacked pork (Pluma Iberica)	18€

Fishes & Seafoods

Squid Ink Risotto with snacked Squid	18€
Bass Filet, Virgin Sauce, Seasonal Vegetables	21€
Linguine Vongole (with Shells)	17€
Salmon Tartare*	18€
Salmon Beet Gravlax with Parsnip Cream*	19€

**dishes served with homemade french fries*


Meats

Butcher's Choice* <small>300g of purebred meat from France</small>	22€
Breaded Veal Cutlet, Penne with tomato sauce	19€
Beef Tartare*	16€
Caesar Beef Tartare*	17€
Grand vitello tonnato*	18€

**dishes served with home made french fries*

Homemade Desserts

Dessert Sampler with Coffee <small>Tiramisu, Lemon tart, chocolate lava cake</small>	6,50€
Dessert Sampler with Tea	7,50€
Tiramisu	6,50€
Nutella Tiramisu	7€
Shortbread with Lemon Curd	7,50€
Crème brûlée	6,50€
Chocolate Lava Cake	7€
Faisselle & coulis de Red Fruits coulis with Fresh Soft Cheese	5,50€
Shortbread with Poached Pear and Chocolate Sauce	7,50€



Prix nets en € taxes et service compris
Tableau des Allergènes disponibles sur demande