

CASABEA

BAR & RESTAURANT



STARTERS AND PARTY PLATTERS

RED-ROBED BURRATA, PESTO, PIZZA CRUMBLE 13€
Burrata wrapped in a thin layer of tomato aspic, basil pesto sauce

SCOTTISH SALMON GRAVLAX WITH POMEGRANATE JUICE AND POPPY SEEDS 16€
Calamansi foam

CHAROLAIS BEEF TATAKI WITH PONZU SAUCE AND GOJI BERRIES 14€
Topside of Charolais beef marinated in ponzu sauce (soy sauce, yuzu, orange, dried bonito flakes, rice vinegar), wasabi sesame seeds

WOOD-SMOKED OCTOPUS WITH HUMMUS 15€
Homemade poached and smoked octopus. Hummus: chickpeas, olive oil, sesame paste, lemon, cream, garlic

MARINATED SEASONAL VEGETABLES WITH FETA CREAM 13€
Aubergines, red peppers, courgettes, artichokes. Feta cream: feta, cream, candied kumquats, marjoram

COLD MEAT PLATTER 12€
Coppa ham, Chorizo Ibérico, Spianata Romana salami

CHEESE PLATTER 12€
Tomme de Savoie, Abondance, Ossau-Iraty

MIXED PLATTER 22€
Mixed cold meat and cheese platter

Supplement for fresh homemade French fries: €5 or green salad: €4

SALADS, CARPACCIOS AND VEGETARIAN DISHES

SCOTTISH SALMON GRAVLAX SALAD WITH CITRUS FRUIT, BLACK RADISHES AND CALAMANSI VINAIGRETTE 19€
Mesclun salad and orange, lemon and pomelo segments

MARINATED SEASONAL VEGETABLE SALAD WITH FETA CHEESE 18€
Mesclun salad, aubergines, courgettes, red peppers, cucumber, tomatoes, Taggiasca olives, feta, olive oil

SEASONAL TOMATO CARPACCIO WITH PESTO SAUCE, BURRATA AND TRUFFLE CURED HAM 20€

CHAROLAIS BEEF CARPACCIO WITH PESTO AND MOZZARELLA CREAM 22€
Topside of Charolais beef, mozzarella cream, Ossau-Iraty shavings, caperberries with stems, preserved lemon. Served with fresh homemade French fries

MARINATED SEASONAL VEGETABLE FOCACCIA WITH FETA CREAM 18€
Aubergines, red peppers, courgettes, artichokes, Taggiasca olives.
Feta cream: feta, cream, candied kumquats, marjoram

FRESH TAGLIOLINI PASTA WITH SEASONAL VEGETABLES, MINT PESTO, ROCKET & PISTACHIOS 19€
Fresh pasta, aubergines, red peppers, courgettes, Taggiasca olives, crushed pistachios

FISH

PLANCHA-GRILLED WHOLE CUTTLEFISH WITH SAUCE VIERGE AND CUTTLEFISH INK RISOTTO 32€

Sauce vierge: olive oil, peppers, courgettes, preserved lemon, Taggiasca olives

MAFALDINE PASTA WITH PRAWNS, HOMEMADE LOBSTER BISQUE WITH TARRAGON 28€

STEAMED FILLET OF SEABASS, CLAMS WITH PAN-FRIED SEASONAL VEGETABLES 30€

Seasonal vegetables: courgettes, red peppers, aubergines, bok choy, baby spinach, herb-infused oil

MEAT

SIMMENTAL ENTRECOTE (300g) 29€

Green peppercorn sauce. Served with fresh homemade French fries

FRENCH VEAL CHOP (500g) 48€

Green peppercorn sauce. Served with fresh homemade French fries

LINGUINE CARBONARA WITH TRUFFLED PECORINO CHEESE 17€

Traditional recipe using egg yolk (no cream), peppered pancetta, shavings of truffled pecorino cheese

THAI WHEAT NOODLES WITH CHICKEN AND SEASONAL VEGETABLES 22€

Thai sauce: soy sauce, oyster sauce, lemon juice, tamarind paste, fish sauce, lemongrass, mint, coriander, spring onions

CHAROLAIS BEEF TARTARE CAPRESE 20€

Smoked Scamorza cheese, slow-roasted tomatoes, preserved lemon, basil, Worcester sauce, celery salt

PASTRIES

Our Pastry Chef's "summer 2023" creations

COCO BEA 9.5€

Mascarpone whipped cream and coconut cream encased in a shell of Santo Domingo 70% chocolate. Mango, passion fruit & pineapple centre, pomegranate seeds infused with vanilla beans.

CITRUS SURPRISE 9€

Mascarpone whipped cream with bergamot juice, creamy yuzu centre, shortbread. French lemon balm meringue

LA CABOSSE SAINT DOMINGUE 9.5€

Crispy biscuit, caramel with toasted almonds, gianduja cream, Santo Domingo 70% chocolate mousse, chocolate sauce with fleur de sel salt

OH! RASPBERRY 9.5€

Whipped ruby chocolate ganache, lychee and raspberry gel centre, rosewater madeleine cake

COFFEE OR TEA WITH A SELECTION OF PETITS FOURS 9.5€

Coffee or tea served with three petits fours; lemon, chocolate surprise, raspberry

SEASONAL STRAWBERRY SUNDAE 8€

French strawberries, subject to availability

CASABEA ICE CREAM SUNDAE 9€

Today's homemade ice cream or sorbet, pastry topping

