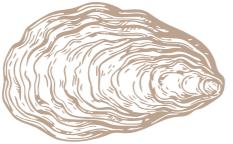


# BIANCANEVE



## Seafoods

OYSTER PLATTER - 6 OR 12	
Oyster N°3	26/49
TASTING PLATTER	175
6 Oyster N°3	
Organic pink shrimps	
Court-bouillon langoustines	
Half blue lobster	
<i>With supplement,</i>	
Oscietre prestige caviar 30 gr	90
CAVIAR	
Oscietre prestige caviar	
30 gr/50 gr	119/139



SOUPS	
Gratinated onion soup	29
Fish soup	26
Soup of the day	24

## Starters

Beef tartare	34
Tuna tartare with avocado	36
Sea bass carpaccio	29
Roasted camembert with truffle	29
Truffle pizzetta	29
Grilled ribeye ham and beaufort sandwich	29
Thin tomato and goat cheese tart	29
Eggplant Parmigiana	36
Truffle Burrata	29

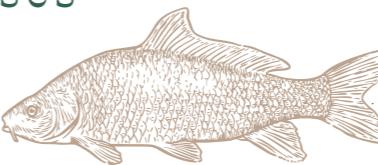


## SALADS

Blue lobster salad	36
Caesar chicken salad	28
Half-cooked purple artichokes salad with parmesan	24

## Main Courses

### FISH



Grilled sole with meunière sauce	89
Seared half octopus with chimichurri sauce	46
Cod Mediterranean style	49
Seared tuna belly with lemon sauce	59
Gilt-head bream in salt crust <i>For two</i>	149
Turbot to share <i>For two</i>	159



### MEAT

Whole roasted cockerel and its cooking juice	59
Beef filet from the terroir with morel mushrooms	56
Double Savoyard burger with raclette cheese	46

## PASTA AND RISOTTO

Spinach and ricotta ravioli with butter and sage	29
Linguini with clams and Bottarga	39
Trofie al pesto	29
Gnocchi with four cheeses and walnuts	29
Parmesan and truffle rissotto	39
Lentils with Spinach and Tofu	39

## SIDES

Homemade fries	12
Truffle mashed potatoes	19
Organic spinach	12
Sucrine lettuce salad	12
Green beans	12
Mushrooms fricassée	14





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