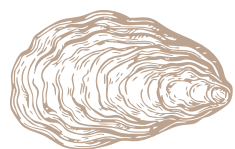


# BIANCANEVE



## 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  
*With supplement,  
Oscietre prestige caviar 30 gr* 90

### CAVIAR

Oscietre prestige caviar 119 / 139  
30 gr / 50 gr

## 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

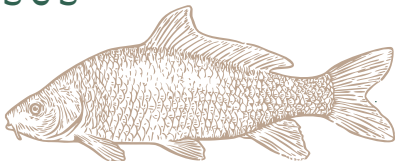
Blue lobster salad 36

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 149  
*For two*

Turbot to share 159  
*For two*



### 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 rissoto 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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