

Camponeschi



Appetizers

Lobster bisque € 32

Composè of raw fish and tuna tartare € 42

Oysters from Brittany € 7 / each

Foie Gras escalope with Madera-scented figs and plums € 38

Avocado mousse with steamed prawns € 32

Sea bass carpaccio with puntarelle and salmon roe € 32

Roman tasting of artichoke, puntarelle and vignarola € 32

Fresh Pasta

Risotto with Amalfi lemon, red prawn and buffalo stracciatella € 38

Maltagliati with mullet botargo, sea bass and Bronte pistachios € 38

Potato gnocchi with seafood, shellfish and cherry tomatoes € 38

Ravioli with black truffle and cheese fondue € 38

Tagliatelle with guinea fowl ragù and Piedmont hazelnuts € 35

Cover Charge €6 p.p.

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Main Courses

Bouillabaisse of catch of the day and shellfish € 45

Crispy sea bass escalope with artichokes € 42

Prawns with Madras curry € 40

Crustacean in catalan style € 45

Guinea fowl supreme in Périgourdine sauce € 40

Beef Tournedos with Foie Gras, black truffle and Madera sauce € 45

Catch of the day € 10 per hect.

Lobster € 14 per hect.

Red Prawns – Langoustine – Mediterrean Lobster € 18 per hect.

Seasonal side dishes € 12

Valentine's Day dessert €15

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Cafeteria € 5

Cocktail Bar € 15

Mineral Water € 5

Soft Drinks € 10

Champagne Flûte € 18

Cover Charge €6 p.p.