

## Digestivo

Frenchie Limoncello, Meyer lemon from Bachès  
**10**

Bloom Sool, Nepita Glaciale, « Feli'Geto »  
**8**

Bloom Sool, Foeniculum Vulgare, « Pado »  
**15**

Bloom Sool, Gin, « San Roccu »  
**11**

Pilloni, Gin, « Girfu Limu »  
**9**

Silvio Carta, Liquore di Liquirizia, « Liqu »  
**8**

Silvio Carte, Mirto, « Carta 1929 »  
**8**

Silvio Carta, Amaro, « Bomba Carta »  
**9**

Abbaye de Lérins, Liqueur, « Lérina Jaune »  
**8**

Abbaye de Lérins, Liqueur, « Mandarine »  
**6**

Abbaye de Lérins, Liqueur, « Lérincello »  
**6**

Abbaye de Lérins, Liqueur, « Verveine »  
**6**

Clos des Goisses, « Grappa »  
**13**



## L'altro

FRENCHIE

### LUNCH MENUS

*Only from Tuesday to Friday  
Except bank holiday*

Starter/Main or Main/Dessert **29**

Starter/Main/Dessert **34**

*Dear guests, if you have any allergies,  
do not hesitate to mention it to your waiter*

## *Cocktails & cocktailini*

### **ALTRO SPRITZ**

Aspide, Campari, prosecco  
12

### **MEZCALITA**

Mezcal, mandarin liqueur, lime  
15

### **OLD FASHIONED**

Bourbon, Angostura bitter, sugar  
15

### **ESPRESSOTINI**

Vodka, coffee liqueur, espresso  
15

### **NEGROTINI**

Gin, Campari, vinmouth  
10

---

## *Cicchetti*

### **SICILIAN MARINATED OLIVES**

5

### **SMOKED SARDINE CROSTINI**

10

### **GIARDINIERA**

Season vegetables pickles  
5

## *Dolci*

### **CHOCOLATE NEMESIS**

Tribute to the River Café (London)  
12

### **APRICOT**

Crostata, almond, lemon verbena & raw cream  
14

### **GELATI**

Bronte pistachio / Gariguetta strawberry / Stracciatella  
6 la boule)

### **PANNA COTTA**

Strawberry, grappa  
12

### **AFFOGATO**

Madagascar vanilla ice cream, Canopée coffee from 'L'Arbre à Café'  
8 (+ grappa - 4)

---

## *Caffè & Tè*

Canopée coffee from 'L'Arbre à Café'  
3,5

Cappuccino  
5

'my organic infusion' herbal tea  
4

## *Formaggi*

### **THREE CHEESES PLATTER**

Honey, chutney, amarena cherries, pane carasau

**18**

### **TALEGGIO**

*Raw cow milk, Lombardy*

Apricot chutney

**7**

### **GORGONZOLA**

*Raw cow milk, Lombardy*

Cerises amarena

**6**

### **18 MONTH PECORINO**

*Ewe milk, Sicily*

Honey flowers

**8**

## *Antipasti*

### **MINISTRONE FREDDO**

Fresh almonds, tomatoe water and vegetables from the Envol farm

**16**

### **COURGETTE FLOWER**

Ricotta filling, olives, anchovies, basil

**24**

### **CRUDO MISTO**

Mackerel & rhubarb / Sea bream, straciatella & bottarga / Red tuna & beetroot

**28**

### **MAIALE TONNATO**

Porchetta, tonnato sauce, capres

**14**

## *Pizette*

Gorgonzola, apricot chutney, walnuts

**12**

Tomato, ricotta & nduja

**14**

## Primi Piatti

### Pasta

#### AGNOLOTTI

Cacio e pepe, caramelized onion, licorice  
20

#### GNUDI

Ricotta, sage & brown butter  
21

#### PAPPARDELLE

Braised rabbit ragù alla ligure, pine nuts & Taggiasche olives  
24

#### LINGUINE

Crab, velvet crab bisque, datterino tomatoes, wild fennel  
*Available only for dinner*  
28



## Secondi Piatti

### Mare

#### CIOPPINO

Fish and seafood tomato based soup, saffron aioli  
34

#### RED MULLET

Pan grattato, fennel, olive oil sauce  
48

—

### Terra

#### COTOLETTA ALLA MILANESE

*(for 2 persons)*  
Veal cutlet from Pays Basque  
82

#### KINTOA PORC

Basque porc neck, Borlotti beans, ndjua brown butter, sage  
32

—

### Contorni

#### SUMMER SALAD

Parmigiano cheese, citrus zest  
8

#### AUBERGINE CAPONATA

Pine nuts, capers, olives  
12

#### PATATE AL FORNO

Datterino tomatoes, garlic & rosemary  
8