

Digestivo

Frenchie Limoncello, Meyer lemon from Bachès
10

Bloom Sool, Nepita Glaciale, « Feli'Geto »
Distilled Corsican mint. Round, lively and fresh.
8

Bloom Sool, Foeniculum Vulgare, « Pado »
Ten aromatic Corsican plants. Refreshing with notes of fennel, licorice and mint.
15

Silvio Carta, Liquore di Liquirizia, « Liqu »
Licorice liqueur. Spicy and rich.
8

Silvio Carte, Mirto, « Carta 1929 »
Sardinian myrtle liqueur. Elegant and well-balanced.
8

Silvio Carta, Amaro, « Bomba Carta »
A bitter digestive made from wild herbs and arbutus honey.
9

Abbaye de Lérins, Liqueur, « Lérina Jaune »
Infusion of 44 plants and citrus fruits. Herbal and tonic.
8

Abbaye de Lérins, Liqueur, « Mandarine »
Mandarin liqueur from Ile Saint Honorat.
6

Abbaye de Lérins, Liqueur, « Lérincello »
Menton lemon liqueur.
6

Abbaye de Lérins, Liqueur, « Verveine »
Three-month maceration of Provence verbena. Complex and delicate.
6

Philipponnat, Clos des Goisses, « Eau de vie de marc » millesimé 2015
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

ESPRESSOTINI

Vodka, coffee liqueur, espresso
15

NEGROTINI

Gin, Campari, vinmouth
10

BLOODY MARIE

Vodka, tomatoe water, chili, celery, horseradish
Virgin 9€ / + Mezcal 16€
15

GIN TONIC

Gin Grifu, Tonic Archibald
Gin San Roccu + 3 / Gin San Roccu Anima Navy Strength 65% vol.+4
13

Cicchetti

SICILIAN MARINATED OLIVES

5

SMOKED SARDINE CROSTINI

10

GIARDINIERA

Season vegetables pickles
5

Dolci

CHOCOLATE NEMESIS

Tribute to the River Café (London)
12

DAMSON PLUM

Crostata, almond, damson plum, shiso & raw cream
14

GELATI

Bronte pistachio / Peach & verbena / Stracciatella
6 la boule)

PANNA COTTA

Raspberry, 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, fig 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

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, capers

14

Pizette

Gorgonzola, fig chutney, walnuts

12

Tomatoe, 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 FREDDO ALLE VONGOLE

Parsley sauce, clams dashi
Available only for the lunch
24



Secondi Piatti

Mare

CIOPPINO

Fish and seafood tomato based soup, saffron aioli
34

RED MULLET

Pan grattato, fennel, olive oil sauce
48

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Terra

COTOLETTA ALLA MILANESE

(for 2 persons)
Veal cutlet from Pays Basque
82

KINTOA PORC

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

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Contorni

SUMMER SALAD

Parmigiano cheese, citrus zest
8

AUBERGINE CAPONATA

Pine nuts, capers, olives
12

PATATE AL FORNO

Datterino tomatoes, garlic & rosemary
8