

LA SIFFLOTTE

• SUMMER MENU •

STARTER OR TO SHARE

Russian-style devilled eggs	6.5
Cold tomato soup with zucchini and basil	7.0
Calf's head carpaccio with gribiche sauce	8.5
Bloody Mary with bouchot mussels	9.0
Zucchini flower fritters with ajo blanco	11.0
Confit peppers, cherry tomatoes & burrata	7.5
Pâté en croûte	9.0
Comté croquette, honey vinaigrette	8.0
Avocado with crayfish tails	11.0

MAIN COURSE

Caesar-style salad	17.0
Fresh linguine with shellfish	19.5
Quinoa salad, crispy eggplant	18.0
Beef rump skewer, multicoloured zucchini	24.5
Sardinian fregola with puttanesca sauce	17.5
Hand-chopped premium beef tartare, French fries	21.5
Red shakshuka, feta cheese	18.0
Citrus octopus ceviche, pico de gallo with flax seeds	22.5
Grilled lamb chops, spiced buckwheat, roasted carrots	27.0
King prawns flambéed with pastis, black rice & fennel salad	26.0
Homemade cordon bleu, lemon linguine	18.0

DESSERTS

Cheese from Laurent Valette : Crottin, Saint Nectaire, Cantal or Fourme	7.5
100% fruit, melon soup, mint & candied redcurrants	7.5
Vanilla crème brûlée	8.5
Strawberry charlotte	9.5
Gluten free dark chocolate cake, vanilla custard, grilled hazelnuts	10.0