



Welcome



Menù Café Les Paillotes

Amberjack emincè with white vinegar, pomegranate,
red cabbage and scorzonera ^{4·7}

Grilled cuttlefish with mandarin gel, artichoke and cocoa tuile ^{2·4·8}

Coffee 'tagliatelle', porcini mushrooms and toasted almonds cream ^{1·3·7·8}

Pacchero 'De Cecco' with seafood, broccoli cream
and cetara anchovy sauce ^{1·2·7·8}

Prawn, pumpink and ginger ^{1·4}

Seabass in herb crost with chestnuts, mushrooms and beet ⁴

Snowflakes ^{1·3·7·8}



Complete the tasting with the four wines selected by our sommelier

€ 110



Complete the tasting with the four wines selected by our sommelier

€ 90

The formula must be chosen by the whole table

The appetizers selection

CHOICE OF RAW OR COLD OR HOT APPETIZERS 30€
À LA CARTE 18€

Raw Cafè Les Paillotes 12 pieces ^{2·4}
40€

Raw

Amberjack emincè with white vinegar, pomegranate, red cabbage and scorzanera ^{4·7}

Baby squid 'alla pescarese' ⁴

Red shrimp with chestnuts puree, herbal infusion and black tea ²

Seabass carpaccio with grape and cucumber salad ^{4·9}

Cold

Grilled cuttlefish with mandarin gel, artichoke and cocoa tuile ^{2·4·8}

Scallop carpaccio, pumpkin mousse and cocoa crumble ^{2·4·8}

Seafood salad with red cabbage gel and lemon seafood salad ^{4·5·9·14}

Marinated amberjack with teriaki sauce, puffed rice, wakame and sesame ^{4·6·11}

Hot

Red mullet, carrot, cumin ^{1·4}

Cod in tempura with pickled onion gel and chard ^{1·4·7}

Spicy tuna empanadas ^{1·4·14}

Prawn, pumpkin and ginger ^{7·1·2}

The formula must be chosen by the whole table

First courses

Pumpkin tortellino, parmesan sauce and black chestnuts ^{1·3·7·8}

18€

Winter roots risotto with grilled prawns and black truffle ^{4·6·11}

25€

Mixed pasta by De Cecco with mussels, potatoes and parmesan cheese popcorn ^{1·7·14}

20€

Strangozzi by De Cecco with lobster ^{1·2·4}

28€

Main courses

Monkfish, crispy ham and roasted cauliflower ^{4·14}

23€

Glassed San Peter's fish with carrot and citrus fruits, grillet bok choy and anchovy sauce ⁴

25€

Catch of the day in salt paste with seasonal vegetables ^{1·4}

25€

Grilled Cafè les Paillotes ^{2·4}

25€

Fish fry Cafè les Paillotes ^{1·2·4}

Meat proposals

Duck foie gras, peanuts and figs ^{5·7·8}

22€

Beef fillet, wasabi mayonnaise and cassana's chips

25€

Beef cheek, pumpkin purée, mushrooms and chocolate sauce

22€

Dessert

Snowflakes
12€

Milk ^{1·3·7·8}
10€

Apple ^{1·3·7·8}
10€

Aurum, almonds, sesame ^{1·3·7·8}
12€

Dear Customer,

It is our wish to provide you with accurate and updated information on any allergens contained in our products. Therefore, if you so require, please ask the staff on duty for further information about the ingredients. Please find to follow a list of all the substances or products which might trigger allergies or intolerances (excerpt from the list contemplated under Annex II - Regulation (EU) N. 1169/2011 of the European Parliament and the Council of the 25th October 2011) and which might be present in the products belonging to the range offered by the catering sector.

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or products thereof.
2. Shellfish or crustaceans or products thereof.
3. Eggs or products thereof.
4. Fish or products thereof

5. Peanuts or products thereof.

6. Soya or products thereof.

7. Milk or products thereof (including lactose).

8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

9. Celery or products thereof.

10. Mustard or products thereof.

11. Sesame seeds or products thereof.

12. Sulphur dioxide and sulphites.

13. Lupin or products thereof.

14. Molluscs or products thereof

N.B. In the absence of finding the fresh product, we advise customers that some products may be frozen or coming from freezing through a blast chiller and indicated with an asterisk *.

The fish intended to be eaten raw has been subjected to preventive remediation treatment, by means of a blast chiller, in compliance with the prescriptions of reg. (EC) 853/2004, -A. III, chap 3, letter D, point 3.