

KIDS MENU

YOUR CHOICE OF STARTER
MAIN COURSE | DESSERT
FILTERED WATER

26

STARTERS

TOMATO MOZZARELLA SALAD

MINI BURGER

CRAB CAKE

MAIN COURSES

FRIED CHICKEN

MAC & CHEESE

BREADED POLLACK

DESSERTS

COOKIE

CARROT CAKE

STRAWBERRY MILKSHAKE



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.
NET PRICE IN EURO, VAT INCLUDED.

*lunch
dinner*

MENU

ANYTIME

- MONTECITO BURGER** _____ 26
Aubrac beef, bacon, pickles, aged French cheddar,
relish sauce
- REFRESHED SOBA** **VEGAN** _____ 24
Buckwheat pasta, vegetable dashi, candied eggplant, grilled
zucchini, ginger pickles, togarashi, seaweed vinaigrette
- VEGGIE! VEGGIE! VEGGIE!** **VEGAN** _____ 12
Seasonal vegetables
- BANH-MI CLUB** _____ 26
Grilled chicken, carrot-ginger pickles, daikon, chinese
cabbage, coriander, sriracha-mayo
- INARI** _____ 24
Vinaigreted rice, Mediterranean red tuna, cucumber, avocado,
coriander, sesame, furikake, tamari-lime vinaigrette
- "L.A." COBB SALAD** _____ 29
Arugula, tetragona, chicken supreme, soft-boiled egg,
avocado, crispy bacon, grilled corn, tomatoes, red onions,
goat cheese crumble, chipotle ranch dressing
- "CAESAR" SALAD** _____ 23
Romaine, kale, chioggia salad, croutons, grated old Rodez
cheese, Caesar sauce
With Chicken supreme _____ +4
With Rump steak tatakai _____ +6
- SEEDS SALAD** **VEGAN** _____ 21
Quinoa, zucchini flower tempura, young chard, flat beans,
peach, zaatar, fresh herbs, honey-candied lemon vinaigrette
- BLOODY MARY GASPACHO** **VEGAN** _____ 16
Grilled tomato and watermelon, vodka granita, basil
and lovage shoots, dried black olives
- BURRATA TOMATO BEETROOT** _____ 23
Tomato, burrata from Rambouillet, candied beetroots,
romesco verde, hazelnut dukkah, kombucha-vervain dressing
- SPICY TUNA SANDWICH** _____ 26
Tuna, cucumber, tetragona, red onions, grilled red pepper,
Greek yogurt with zaatar

FINGER FOOD

COCONUT SHRIMPS _____	18
Chilli sauce, pickles	
MINI BURGER _____	18
Beef from Aubrac	
GUACAMOLE AND SALSA FRESCA WITH CORN CHIPS VEGAN _____	10
Avocado, lemon, paprika, white onions	
LOBSTER ROLL _____	29
European lobster, lemon mayo, fresh herbs	
FALAFEL VEGAN _____	12
Labneh sauce, pomegranate, coriander	
ONION RINGS _____	7
Beer-battered, BBQ sauce	
BAO PULLED PORK _____	19
Bok choy, kohlrabi, mayo-ginger, coriander	
PIZZETTA SMOKIN' HOT _____	24
Tomato sauce, smoked mozzarella, chorizo, red pepper	
PIZZETTA TRUFFLE LOVERS _____	28
Mozzarella, fruity Comté cheese, fresh mushrooms, summer truffle	
PIZZETTA GREEN GARDEN _____	22
Green sauce, stracciatella, salted ricotta, tetragona, burnt lemons	

GUILTY

THE INTENSE VANILLA-CHOCOLATE "BELLES ENVIES" _____	12
SPECIAL OF THE DAY OF "BELLES ENVIES" _____	12
KEY LIME PIE _____	12
SUNDAE _____	12
MILKSHAKE _____	12
SEASONAL FRUIT CRUMBLE _____	12
CHEESECAKE _____	12
SELECTION OF CHEESES _____	16



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