

PIZZE

Our dough is thin, light and crispy
Thanks to the oven cooking
Matteo, Francesco & Tonio do the rest...

ROSSE

MARGHERITA 13.5

tomato, mozzarella, basil

BUFALINA 15.5

tomato, mozzarella "di Bufala", oregano, basil

REGINA CLASSICA 17

tomato, mozzarella, ham with herbs, fresh mushrooms, basil

DIAVOLA 16

tomato, mozzarella, spicy Spianata sausage, red onions, arugula salad

PARMA 17

tomato, mozzarella, Parma ham, basil

TONNO 19

tomato, mozzarella, fresh marinated tuna, olives, capers, red onions

PEPPERONI 15.5

tomato, mozzarella, sweet chorizo, oregano

BRESAOLA 18

tomato, mozzarella, bresaola, arugula salad, parmigiano shavings

CALZONE 18

tomato, mozzarella, mushrooms, ham with herbs, ricotta

RICOTTA 16

tomato, mozzarella, ricotta, parmigiano, eggplants, cherry tomatoes, basil

BURRATA 19

fresh tomatoes & candied tomatoes, burrata, arugula salad, balsamic cream

BIANCHE

STRACCIATELLA VERDE 17

basil cream, speck, candied tomatoes, stracciatella, arugula salad, parmigiano, balsamic cream

CAPRESE 15

mozzarella "di Bufala", candied tomatoes, basil

RUSTICA 15

mozzarella, cream, fresh goat cheese, honey, arugula salad, cherry tomatoes

BASILICO MEATBALLS 17

mozzarella, beef stew, egg, red onions, basil

QUATTRO FORMAGGI 17

mozzarella, gorgonzola, pecorino, parmigiano, red onions

RICCHISSIMA 18

mozzarella, ricotta, mushrooms, egg, parmigiano, truffle flavoured oil

VERDURA 17

mozzarella, grilled vegetables, arugula salad

GRAZIA 16

mozzarella, zucchinis, 0% cream, sweet chili pepper, marinated chicken breast, fresh herbs

ANTIPASTI & CARPACCIO

Thin Focaccia olive oil and rosemary 8

Garlic Bread with melted mozzarella 9

Salade Cæsar chicken, romaine lettuce, Parmigiano, bread crusts 15

Datterino tomatoes & Stracciatella olive oil 14.5

Burrata & grilled vegetables tomatoes, olives, balsamic cream 16

Beef Carpaccio, mozzarella "di Bufala", arugula salad 17

Beef Carpaccio, pickled vegetables, pine nuts 18

HAMBURGERIA !

Thanks Thierry, Axel & Mokus's bakery team for the golden soft, homemade buns.

Beef "extra" from our own farm Montagnes d'Aubrac®

LE FRENCHY 18

Aubrac beef, Comté cheese, crispy bacon, candied shallots, arugula, bearnaise

AMERICANO 17

Aubrac beef, vintage Cheddar, sweet vegetable mix, salad, homemade ketchup

L'Auvergnat 17

Aubrac beef, bleu d'Auvergne, caramelized onions, honey mustard sauce

TANK BEER BURGER 17

Aubrac beef, beer marinated mushrooms and red onions pickles, summer tomme cheese, arugula salad, pepper mayonnaise

MOKUS MOKÉ BOWLS

MARINATED SALMON MOKÉ 18

salmon, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, olive oil / lemon / sweet pepper

VEGGIE MOKÉ 16

grilled zucchini and eggplants, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, olive oil / lemon

PASTA FRESCA / AL FORNO

Fresh pasta stuffed with good products, according to our chef's recipes

AUBRAC BEEF RAVIOLI 15.5

"extra" beef from our own farm Montagnes d'Aubrac®, tomato sauce and parmigiano DOP

RICOTTA & SPINACH RAVIOLI 15

sage cream and parmigiano DOP

TRADITIONAL LASAGNA 14.5

tomatoes, bechamel sauce and beef from our own farm Montagnes d'Aubrac®

MACARONI GRATIN 14.5

Parma ham bacon, arugula salad

COPPA DI GELATO

1 person

XXL

Gianduja

Vanilla Gelato, nutella, brownie, caramelized hazelnuts, chocolate chips

9

18

Caramello

Vanilla Gelato, caramel sauce, chocolate cookies and meringue

9

18

Fragoloso

Vanilla Gelato, fresh strawberries, cookies, strawberry coulis, toasted flaked almonds

9

18

GELATO

ITALIAN
ICE-CREAM
MADE AT THE TIME

Frozen Vanilla 6

Frozen Chocolate 6

Frozen Mixed 6
Vanilla & Chocolate

Topping choice :

roasted hazelnuts
chocolate sauce / hazelnuts
red fruits coulis

DOLCI

Hazelnuts Brownie and Vanilla Gelato 8

Pistachio Crème brûlée 6

Tiramisù 6.5

Lemon meringue pie 7

Pizza Nutella 10
roasted almonds and grilled hazelnuts

Caffè Gourmand 5
panna cotta or tiramisù

FRESH JUICES 6€

100% fresh fruits and vegetables, cold pressed everyday on site, for drinks full of vitamins

ROSSO 25cl

pomegranate, grape, watermelon, lemon, mint and açai

ARANCIO 25cl

carrot, orange, pineapple, turmeric and ginger

BEVANDE

Coca Cola 4.5	Gin Bombay Sapphire 9
Coca Light 4.5	Tequila 8
Coca Zero 4.5	Whiskey J&B 7
Ice-Tea 4.5	Whiskey Jack Daniel's 8
Orangina 4.5	Chivas 8
Schweppes 4.5	Whiskey Glenfiddich 9
Lemonade 4.5	Ricard 4
Perrier 33cl 5	Pastis 4
Fruit juice 4.5	Martini red - white 6
Tomato juice 4.5	Campari 6
	Kir with white wine 6.5
Amaretto 8	Glass of Prosecco 7
Limoncello 8	
Get 27 8	Vittel
Baileys 8	25cl 4 50cl 4.5 100cl 6.5
Grand Marnier 8	San Pellegrino
Armagnac 13	50cl 4.5 100cl 6.5
Cognac Rémy Martin VSOP 11	
Poire Williamine Morand 12	Caffè 2.5
Calvados 10	Caffè cream 4
	Cappuccino 4.5
Vodka Absolut blue 8	Hot Chocolate 5
Vodka Grey Goose 10	Tea 5.5

COCKTAILS WITHOUT ALCOHOL

Perfect Sunset 8 - *pineapple, passion fruit, coconut cream*

Virgin Mojito 8 - *lemonade, fresh mint, lime, cane sugar*

COCKTAILS

Americano 9 - *Campari, red Martini, soda*

Aperol Spritz 9 - *Prosecco, Aperol, fresh orange slice*

Expresso Martini 9 - *Vodka, kalhúa, expresso, vanilla syrup*

Moscow Mule 9 - *Vodka, ginger beer, lime*

Mojito 9 - *as you wish: Nature, Passion or Red fruits*

Sky & Sand 9 - *Vodka, peach cream, blackberry cream, cranberry*

Marie-Madeleine 9 - *Vodka, Amaretto, pineapple*

Margarita 9 - *Tequila, Triple-sec, fresh lime juice*

Piña Colada 9 - *Rum, pineapple juice, coconut cream*

Cosmopolitan 9 - *Vodka, Triple-sec, cranberry, fresh lime juice*

Billie Gin 11 - *Gin, St-Germain liqueur, cucumber, apple juice*

BEERS

Draught

Nastro Azzuro
Grimbergen white

25cl 5€

50cl 9€

Bottle 6€

Abbaye de Leffe brown
La Chouffe
Bud
Le Titi parisian
Corona

VINI

RED

—

Primitivo IGT Salento
"Borgo Sanleo"
supple and fleshy, prune nose.

10cl	50cl	75cl
4	18	26

Pinot Noir IGP Pays d'Oc
"Le versant Foncalieu"
supple, fresh and round, strawberry nose.

4.5	19	28
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Gamay VDF
"Les Copains d'abord"
gourmet, fresh and fruity, notes of red berries.

4.5	20	29
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Côtes de Bourg AOP
"Hipster de Barbe" - (Merlots Cabernets)
elegant, caressing tannins, woody notes of English tobacco.

4.5	22	31
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Pessac Leognan AOP
Château Tour Léognan
Carbonnieux second wine, superb and velvety, bouquet of spices and cedar.

8.5	39	57
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WHITE

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Pinot Grigio IGT Verona
"Terre di Verona"
supple and round, nose of flowers and pear.

10cl	50cl	75cl
3.5	16	23

Chardonnay IGP Pays d'Oc
"Le Sudiste"
tender and fresh, nose of lime and acacia.

4	18	26
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Sauvignon IGP Côtes de Gascogne
"Fumées Blanches Lurton"
dry, fresh and tight with notes of grapefruit.

4	18	27
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Petit Chablis AOP (Savary)
mineral and racy, with a flint nose.

7	32	47
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ROSÉ

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Ponton n°7 IGP Méditerranée
light, crunchy, a treat, with a candy nose.

10cl	50cl	75cl
4	19	27

Puiattino Pinot Grigio Ramato IGT
Venezia Giulia
a fresh and chiseled wine, mineral and fruity.

4.5	21	30
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Côtes de Provence AOP
"Le Titi" - bio
pale and bright, fresh and harmonious, fruity notes of pear.

4.5	21	30
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Glass capacity: aperitifs 8cl - whiskeys/alcohols/liqueur 4cl - anis 2cl - wines 10cl - champagne 12cl - beer bottles 25/33/35.5cl - water 25/50/100cl - soda 25cl/33cl - fruit juice 25cl - alcohol served in cocktails 4cl.

Net prices in euros. Credit card from 10€. Checks are not accepted.