

CASANOVA

l'appétito vien mangiando - l'appétit vient en mangeant

LUNCH MENU

STARTER

BREAD SERVICE: ARTISAN BREAD, AGED CULTURED BUTTER.....	9
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN	22
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE	27
STEAK TARTARE: WAGYU RIBEYE, PICKLED GREEN TOMATO, SHALLOT, CORNICHON	26
CHAMPIGNON: WHITE MUSHROOM CAPS, GARLIC BUTTER, BAGUETTE.....	23
BURRATA: CHARRED ASPARAGUS, MEYER LEMON VINAIGRETTE, CURED EGG YOLK.....	24
SPINACH SALAD: STRAWBERRIES, ENDIVE, WALNUTS.....	24
FRENCH ONION SOUP: GRATINEE DES HALLES.....	18

MAIN

CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE	33
MUSHROOM RAVIOLI: SEASONAL MUSHROOMS, RICOTTA	35
LINGUINI: CLAMS, MUSSELS, PRAWNS, VELOUTÉ, FINES HERBES	48
CASANOVA CHEESEBURGER: BRIOCHE BUN, LETTUCE, TOMATO, ONION, POMME FRITES.....	24
SPAGHETTI BOLOGNESE: TRADITIONAL BOLOGNESE.....	26
BELGIAN MOULES FRITES: WHITE WINE SAUCE.....	32

DESSERTS

BASQUE CHEESECAKE: BURNT CHEESECAKE	14
CHOCOLATE TART: CHOCOLATE SABAYON, CRÈME FRAICHE	14
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS	14
VAN GOGH'S TABLE BOOK	19.95

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS WITH THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS

05/19