



*l'appito vien mangiando - l'appetit vient en mangeant*

## LUNCH MENU

12 PM-2 PM

### STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, 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
BUTTER LETTUCE SALAD: RADISHES, SEEDS.....	18
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 MIMO DI CAPRI: BEEF TIPS, PARMESAN.....	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

### OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS 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.