

CASANOVA

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

STARTER

BREAD SERVICE: ARTISAN BREAD, AGED CULTURED BUTTER.....	9
GNOCCHI CASANOVA: AU GRATIN	22
ESCARGOT DE BOURGOGNE: GARLIC BUTTER.....	28
CRAB TARTARE: SHALLOT, CHIVES, CELERY	36
SALADE VERDE: LITTLE GEMS, FINE HERB DRESSING	24
BURRATA: HEIRLOOM TOMATO, PRESERVED MEYER LEMON, BALSAMIC	24
CHAMPIGNON: MUSHROOM CAPS, GARLIC BUTTER.....	24
FRENCH ONION SOUP: GRATINÉE DES HALLES.....	19

MAIN

CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE	33
MUSHROOM RAVIOLI: SEASONAL MUSHROOMS, RICOTTA	35
ARTICHOKE RISOTTO: CASTROVILLE ARTICHOKE RISOTTO.....	38
LINGUINI: CLAMS, MUSSELS, PRAWNS, VELOUTÉ, FINES HERBES	49
CHICKEN BREAST: BROCCOLI, POTATO ALIGOTÉ	34
DUCK LEG CONFIT: LENTILS, CHICORY, SEASONAL MUSHROOMS	44
10 OZ NEW YORK STEAK: POTATOES, SEASON VEGETABLES, JUS DE BOEUF.....	75
DOVER SOLE MEUNIÈRE: BROWN BUTTER, LEMON, FINE HERBS, BABY POTATOES	65
POISSON DE SAISON; SEASONAL FISH	MP

VAN GOGH'S TABLE BOOK	19.95
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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.