



## ALLERGENS

<b>A</b>	Alcohol	<b>N</b>	Nuts
<b>C</b>	Crustaceans	<b>P</b>	Pork
<b>CL</b>	Celery	<b>PE</b>	Peanut
<b>D</b>	Dairy	<b>S</b>	Shrimps
<b>E</b>	Eggs	<b>SD</b>	Sulfur dioxide
<b>F</b>	Fish	<b>SE</b>	Sesame
<b>G</b>	Gluten	<b>SO</b>	Soy
<b>LP</b>	Lupine	<b>V</b>	Vegetarian
<b>MT</b>	Mustard	<b>VG</b>	Vegan
<b>MU</b>	Shellfish	<b>Y</b>	Yeast



## BRUSCHETTS AND SOMETHING MORE

Bruschetta with chicken in suprem sauce with tomatoes and garlic	<i>YGD</i>	<i>320</i>	1 100
Bruschetta with sun-dried tomatoes and kalamata olives	<i>YGD</i>	<i>170</i>	750
Bruschetta with warm Camembert and roast beef	<i>YGDSESO</i>	<i>180</i>	750
Croque Monsieur with smoked ham and Emental cheese	<i>YGEDP</i>	<i>285</i>	750

## ANTRE

Cod in aqua pazza sauce	<i>FA</i>	<i>290</i>	1 100
Quiche Laurent with smoked ham and cheese	<i>DEGP</i>	<i>140</i>	650



## BEFORE THE SALAD

Roast beef with tuna sauce, capers, unagi and black pepper	<i>FND</i>	<i>165</i>	1 290
Salmon gravlax with lemons, mustard and horseradish	<i>FCLMTD</i>	<i>180</i>	1 200

## AUTHOR'S SALADS

Octopus salad with tomatoes and baked beans	<i>MUCLD</i>	<i>195</i>	1 300
French chicken salad with avocado and Greek yogurt dressing	<i>NDCL</i>	<i>230</i>	1 100



## IN A BOWL

Bouillabaisse	<i>F A Y G C L S M U S E S O</i>	<i>350</i>	1 400
Borscht - beet soup of baked vegetables and sauerkraut with beef brisketa	<i>Y G E D</i>	<i>310</i>	850
Tyrolean soup with mushrooms and chicken meatballs	<i>D</i>	<i>330</i>	850

## ROMAN HOLIDAY

<b>Turkish pizza:</b> Neapolitan sauce, mozzarella cheese, Turkish beef sausages	<i>Y G S O S E N D E M T C L P E</i>	<i>370</i>	1 200
<b>Pizza 4 seasons:</b> Neapolitan sauce, artichokes, olives, onions, capers, champignons, bell peppers	<i>Y G S O S E N D P</i>	<i>380</i>	1 200
<b>Pizza Tuno Gamberi:</b> tuna sauce, shrimp, cream cheese and arugula	<i>Y G S O S E N D A F S</i>	<i>350</i>	1 200
<b>Bolognese pizza:</b> bechamel sauce, mozzarella, mortadella, pistachios, unagi sauce	<i>Y G S O S E N</i>	<i>340</i>	1 200
<b>Pizza Trey:</b> Mornay sauce, ham, chicken, chorizo	<i>Y G S O S E N</i>	<i>350</i>	1 200



## MAIN COURSE

Count Orlov's veal in white wine sauce with baked potatoes	<i>MTDAP</i>	<i>350</i>	2 200
Giant marbled beef steak with morels and spiced butter	<i>FDGEA</i>	<i>410</i>	1 750
Dorado in livornese sauce made from cherry tomatoes, white wine, artichokes and garlic	<i>FACL</i>	<i>310</i>	1 600
Spanish-style pelengas fried in mojo with chickpea, onion and chorizo stew	<i>PFNACL</i>	<i>240</i>	950



## HOSPER

Salmon steak with Maltese sauce and poached spinach	<i>A F C L D E</i>	<i>200</i>	1 850
Lamb kebab with baked eggplant and peanut sauce	<i>SO G C L M T A P E S E N</i>	<i>300</i>	1 500
Chicken kebab with roasted peppers	<i>D</i>	<i>275</i>	990
Grilled vegetables	<i>VG</i>	<i>300</i>	420



## FROM GARDENS

Baked peppers with feta and olive tapenade	<i>D SE PE SO G CL MTA</i>	<i>160</i>	850
Baked eggplant with peanut and tahini sauce	<i>N SE PE SO G CL MTA</i>	<i>160</i>	850
Baked pumpkin in Bedouin tradition with yogurt sauce and pecans	<i>DN</i>	<i>200</i>	850



PASSAGE

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