Wood-fired Pizzas

Individual

Maga’s Masterpieces

Provencal Style Fried Squid

Garlic, parsley

Half portion of squid

Lamb's feet and tripes

Eggplant-based Moussaka

Baked over a wood fire

Warm goat cheese parmesan salad, walnuts, croutons, cherry tomatoes

Wood grilled peppers, house-made anchovy paste

Squid salad

Slice of squid, olive oil, lemon, garlic, parmesan, walnuts

Mixed salad

Tomato sauce, fresh mushrooms, sausage meat,

Salt pork, flavored with porcini mushrooms

Spaghetti served with red sauce clams

Wood-fired Gnocchi gratin

Plain dressing

Wood-cooked fresh ravioli

Fresh ravioli with meat

Baked ravioli in Brousse cheese and basil Ravioli stuffed with Brousse cheese 17€

coated with a basil cream and cooked on a wood fire

Wood-fired Grills

*All our meats are served with green salad or Gratin dauphinois/crispy crust cheesy potatoes or fries or Butter pasta*

Beef steak 1 person 2 people

Rib steak

Grilled rosemary lamb skewers

Traditional Andouillette

Italian sausage

Figatelli (seasonal)

Extra Roquefort sauce

Extra Gratin Dauphinois / crispy crust cheesy potatoes

Extra Fries

Appetizers

Glass of Champagne

Soda Syrup / Diabolo

Liqueurs:

Egg flan

Lemon Meringue Pie - €11

Tarte tatin (Apple pie)

Gourmet coffee

Iced nougat and red berry coulis

Floating Islands

Liege Coffee or Chocolate €10

Accepted forms of Payments:

Cash, Bank Cards (from 10€) and Restaurant Tickets (in accordance with the legislation in place, change may not be given)

Bank cheques are no longer accepted.

The abuse of alcohol is bad for your health, please consume in moderation.