

le sereno.

SAINT - BARTHÉLEMY

Full Moon

Starter

Tuna carpaccio, ginger and balsamic sauce, carrot salad

Burrata with datterini tomato

Traditional vitello tonnato

Deep fried squid and courgette, sweet sour sauce

Seared goat cheese, green beans, baby spinach, water melon, cashews

Pasta

Tagliatelle with braised octopus

Home made gnocchi, classic Bolognese ragu

Tortelli di patate, pesto, green beans and pine nuts

Spaghetti "Nerano" Sauté courgette and provolone emulsion

Risotto, clams and ginger

Main course

Pan fried sea bass fillet, fennel fondue, taggiasche olives, sun dried tomatoes

Grilled Mahi mahi, French beans salad, crispy gnocchi and pinot grigio sauce

Marinate Bavette, pomme fondue, braised baby jam, red wine sauce

Roast Chicken supreme, Portobello mushroom, carrots salad and lemon jus

Marinated Tofu, quinoa salad and pickled cauliflower

Dessert

Traditional Tiramisu

Chocolate almond tarte, strawberry, vanilla ice cream

Crème brûlée, citrus variation

Selection homemade mini magnum

3 course 60€ - 4 course 65€