

# MENU

Welcome to the Blue Bear !

For us, cooking is a family affair ! We are the third generation to carry the torch and to help you create wonderful moments in this warm place.

Our guiding principle is quality ; we are therefore proud to announce that all our dishes are homemade.

We hope to meet your expectations (and especially those of our elders). We invite you to discover our menu !



*Coland Dubreil*

# BAMBINO MENU

## **Bear Club Pizza**

Tomato sauce, fior di latte mozzarella, ham.

**OR**

## **Fresh homemade pasta**

Butter or tomato, ham.

## **+ Syrup of your choice**

Grenadine, strawberry, lemon, blueberry, mint, peach, orgeat.

## **+ 1 scoop of ice-cream of your choice**

Vanilla, strawberry, blueberry, chocolate, lemon, stracciatella.

**+ 1 candy**


**12 €**



# SHARING BOARD

Charcuterie board	18 €
Margherita 	14 €
Focaccia tomatoes basil stracciatella 	12 €

## STARTERS

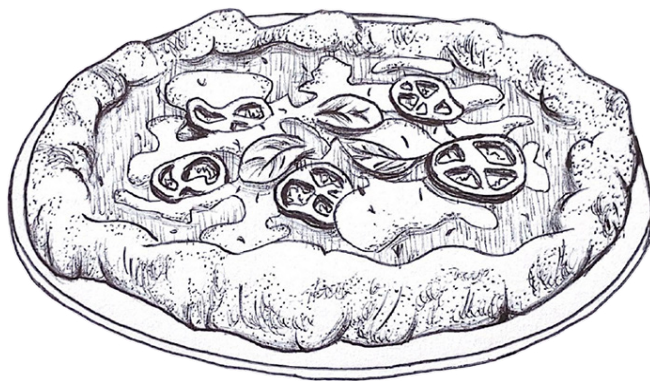
Whole semi-cooked duck foie gras from the TOULZAC family	20 €
Aubergine parmigiana 	12 €
Octopus salad	14 €
Green salad, fresh octopus, garlic, lemon, olive oil, tomatoes, capers, red onions, steamed potatoes.	
Gorgonzola arancini	12 €
Vitello tonnato	14 €
Veal carpaccio, tuna sauce, capers and anchovies.	
Homemade terrine of the day	14 €

## SALADS



Tuscan Salad	22 €
Green salad, rocket, candied peppers, parmesan, tomatoes, red onions, breadsticks, ham crisps and balsamic vinegar cream.	
Camille's Salad	24 €
Green salad, tomatoes, red onions, whole semi-cooked duck foie gras, smoked dried duck breast, walnuts, duck gizzards confit from LA CAMPAGNOISE.	

# PIZZAS



## Margherita

14 €

Tomato sauce, fior di latte mozzarella, parmesan, olives, fresh basil.

## Marinara

14 €

Tomato sauce, candied cherry tomatoes, garlic, oregano.

## Pesto

16 €

Pesto base, fior di latte mozzarella, button mushrooms, parmesan, stracciatella, candied cherry tomatoes, fresh basil, roasted hazelnuts.

## Chèvre et miel

16 €

Cream base, fior di latte mozzarella, goat cheese, honey, nuts.

## L'ours bleu

16 €

Tomato sauce, fior di latte mozzarella, smoked bacon, button mushrooms, reblochon, rocket, olive oil.

## 4 fromages

16 €

Tomato sauce, fior di latte mozzarella, goat cheese, gorgonzola, parmesan and oregano.

## Diot-Broc

16 €


Broccoli cream, fior di latte mozzarella, diots, parmesan, friarelli.


## Reine

15 €

Tomato sauce, fior di latte mozzarella, ham, button mushrooms, olives, oregano.

**Napolitaine** 16 €  
Tomato sauce, fior di latte mozzarella, parmesan, anchovies, olives.

**Végétarienne**  15 €  
Tomato sauce, fior di latte mozzarella, button mushrooms, peppers, zucchini, eggplant, rocket.

**Bomba**  16 €  
Tomato sauce, fior di latte mozzarella, spicy spianata, nduja, peppers, pesto, basil.

**Au fil du Giffre** 17 €  
Cream base, fior di latte mozzarella, smoked trout, zucchini, hint of dill cream, lemon.

**Procida** 18 €  
Double tomato base, San Daniele DOP cured ham, straciatella, parmesan shavings, rocket, cherry tomatoes, balsamic vinegar, olive oil.

**Tartufo** 19 €  
Truffle cream, fior di latte mozzarella, ham with truffles, burrata, rocket, truffle oil.

**Mortadelle** 19 €  
Pistachio pesto, mortadella, crushed pistachios, burrata.

**Calzone** 16 €  
Tomato sauce, fior di latte mozzarella, white ham, fresh mushrooms, egg.

**Extra topping** 1,50 €  
except: smoked trout, truffle cream, San Daniele DOP cured ham 3 €

**Burrata** 4 €

## FISH

**Grilled octopus in garlic** 28 €

**Fillet of arctic char** 27 €

## MEATS



**Osso Buco** 28 €

**Duck confit from the TOULZAC family** 24 €


**Wild boar bourguignon** 27 €  
Low-temperature cooking for 10 hours



## HOMEMADE PASTA

Fresh pasta with carbonara sauce	22 €
Fresh arrabiata pasta 	19 €
Fresh pasta with Italian-style cuttlefish ragout 	24 €
Bolognese lasagna	21 €
Gnocchi with tomato sauce 	23 €
Gnocchi with gorgonzola 	24 €
Porcini mushroom risotto 	24 €

## SAVOYARD SPECIALTIES

Savoyard cheese fondue 	25 €
Cheeses matured for at least 18 months, served with a green salad.	
Extra charcuterie	8 €

# CHEESES

**Cheeses plate**

**11 €**

# HOMEMADE PASTRIES

**Coffee Tiramisu**

**10 €**

**Vanilla panna cotta with blueberry coulis**

**9 €**

**Lemon meringue pie**

**10 €**

**Pastry of the moment**

**12 €**

**Royal chocolate**

**11 €**

**Tarte tatin**

**11 €**

**Upside-down caramelized apple pie**



# FROZEN DESSERTS

**Profiteroles**

**10 €**

**Blueberry Melba** 1 scoop vanilla ice cream, 1 scoop blueberry ice cream, blueberries in syrup, whipped cream.

**10 €**

**Colonel** 2 scoops of lemon ice cream, vodka.

**10 €**

**Dame blanche** 1 scoop vanilla, 1 scoop chocolate, melted chocolate, homemade whipped cream.

**10 €**

**Affogato**

**6 €**

Espresso coffee, 1 scoop of vanilla ice-cream

**Ice cream cup**

Vanilla, strawberry, blueberry, chocolate, Ethiopian white coffee, lemon, stracciatella

**1 scoop**

**3 €**

**2 scoops**

**6 €**

**3 scoops**

**8 €**

**Extra homemade whipped cream**

**1,50 €**

**All our dishes may contain** cereals containing gluten and products based on these cereals (examples: wheat, rye, barley, etc.); crustaceans and products based on crustaceans, eggs and products based on eggs; fish and products based on fish; peanuts and products based on peanuts; soy and products based on soy; milk and products based on milk; nuts; celery and products based on celery; mustard and products based on mustard; sesame seeds and products based on sesame seeds; sulfur dioxide and sulfites; lupin and products based on lupin; molluscs and products based on molluscs.

**The list of allergens contained in our dishes is available on request.**