

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 !



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 €



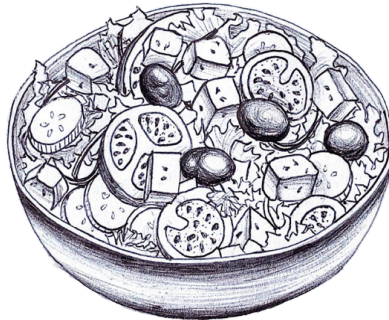
SHARING BOARD

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

STARTERS

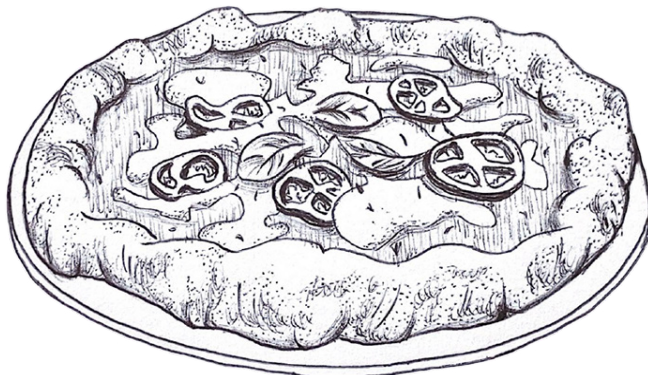
Whole semi-cooked duck foie gras from the TOULZAC family	20 €
Aubergine parmigiana 	12 €
Octopus salad	14 €
Green salad, fresh octopus, garlic, lemon, olive oil, tomatoes, capers, red onions, steamed potatoes.	
Gorgonzola arancini	12 €
Chef's inspiration	14 €
Homemade terrine of the day	14 €

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

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

14 €

Marinara

Tomato sauce, candied cherry tomatoes, garlic, oregano.

14 €

Pesto

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

16 €

Chèvre et miel

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

16 €

L'ours bleu

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

16 €

4 fromages

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

16 €

Diot-Broc

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

16 €

Reine

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

15 €

Napolitaine	16 €
Tomato sauce, fior di latte mozzarella, parmesan, anchovies, olives.	
Végétarienne 	15 €
Tomato sauce, fior di latte mozzarella, parmesan, button mushrooms, peppers, zucchini, eggplant, rocket.	
Bomba 	16 €
Tomato sauce, fior di latte mozzarella, parmesan, spicy spianata, nduja, peppers, pesto, basil.	
Au fil du Giffre	17 €
Cream base, fior di latte mozzarella, parmesan, smoked trout, zucchini, hint of dill cream, lemon.	
Procida	18 €
Double tomato base, San Daniele DOP cured ham, straciatella, parmesan shavings, rocket, candied 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, fior di latte mozzarella, parmesan, 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 €

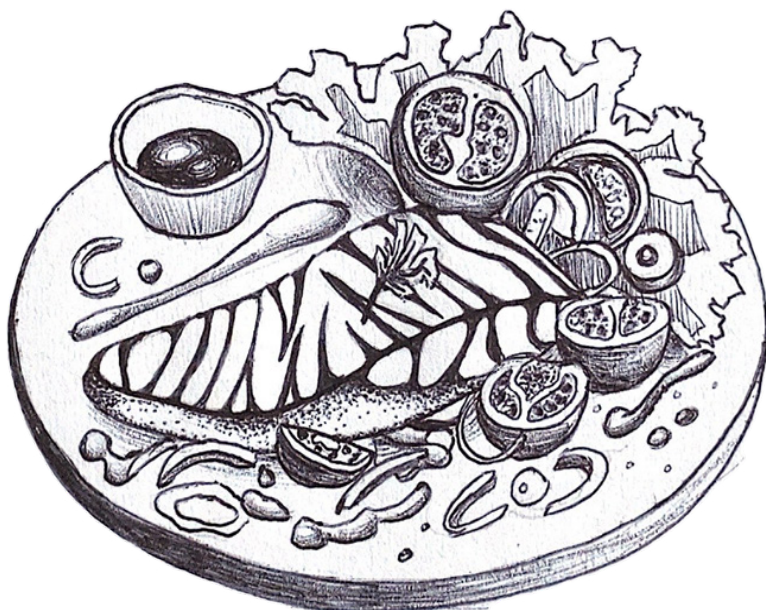
Fresh fish of the moment 27 €

MEATS





Osso Buco 28 €

Duck confit from the TOULZAC family 24 €


Beef chek bourguignon 27 €
Low-temperature cooking for 14 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 €
Risotto with prawns	28 €

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 €

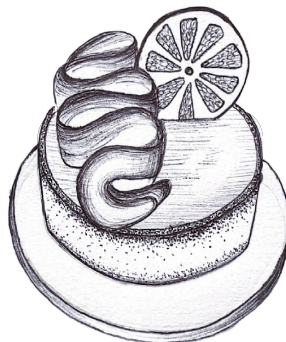
Royal chocolate

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.