

# 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, raspberry, blueberry, chocolate, lemon, stracciatella.

**+ 1 candy**


**12 €**



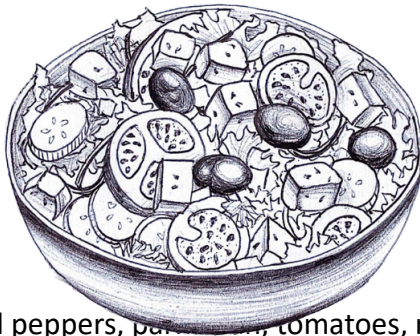
# SHARING BOARD

Charcuterie board	18 €
Margherita 	14 €
Focaccia tomatoes basil stracciatella 	12 €
Fried calamari	17 €

# STARTERS

Whole semi-cooked duck foie gras from the TOULZAC family	20 €
Milanese-style breaded eggplant parmigiana 	12 €
Octopus salad	14 €
Green salad, fresh octopus, garlic, lemon, olive oil, tomatoes, capers, red onions, steamed potatoes.	
Bruschetta of the moment	12 €
Creamy burrata served on tomato carpaccio	13 €

# 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, 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 and oregano.

16 €

## Reine

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

15 €

## Napolitaine

Tomato sauce, fior di latte mozzarella, parmesan, anchovies, olives.

16 €

## 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 €

Fresh fish of the moment 27 €




# MEATS

Low-temperature cooked veal, crispy Milanese-style 28 €

TOULZAC family duck confit with blueberry reduction 24 €




# HOMEMADE PASTA

Fresh pasta with carbonara sauce	22 €
Fresh arrabiata pasta	19 €
Fresh pasta with octopus and spicy spianata	24 €
Fresh pasta with cockles, vongole-style	27 €
Summer truffle ravioli 	28 €
Gnocchi with tomato sauce 	23 €
Gnocchi with gorgonzola and walnuts 	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/Raspberry tiramisu

10 €

Vanilla panna cotta with blueberry coulis

9 €

Lemon meringue pie

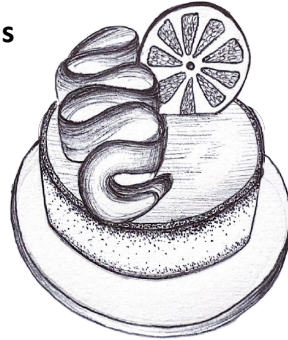
10 €

Pastry of the moment

12 €

Royal chocolate

11 €



## FROZEN DESSERTS

Profiteroles

10 €

Raspberry and vanilla baked Alaska with Grand Marnier

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, raspberry, 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.**