



PIZZERIA MONÉGASQUE

AIÇI SE MÀNGIA BEN

Feu de bois Wood fire

- Camembert à la braise _____ 11,50€
Camembert cheese
- Aubergine à la parmegianna _____ 14,00€
Eggplant with tomato sauce and cheese
- Cannelloni ricotta-épinards _____ 14,50€
Pasta cannelloni ricotta cheese spinach
- Lasagne maison _____ 15,00€
Italian pasta
- Gnocchi ou raviolis sauce truffes aux cèpes __ 16,50€
Truffles or mushroom sauce
- Lune aux crabes maison et sa bisque _____ 18,50€
Ravioli filled with carb and his bisque



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Incontournables Stapled dishes

- Petit farcis maison _____ 15,00€
Small filled
- Croustillant chevre au noix, figue et abricot __ 14,50€
Crunchy goat cheese with nuts, abricot, fig
- Bagna cauda _____ 15,00€
Vegetables basket type raw snack with anchovy sauce
- Sardines farcies maison _____ 14,50€
Home stuffed sardine
- Tartare de bœuf _____ 15,50€
Steack tartare of beef
- Carpaccio de bœuf basilic et parmesan _____ 14,00€
Carpaccio beaf with parmesan cheese
- Salade Caesar au poulet crispy _____ 16,00€
Chicken ceasar salad



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Suggestions

- Saumon gravlax, crème concombre _____ 16,50€
Salmon and concomber cream
- Buddha bowl saumon ou poulet crispy _____ 16,50€
Salmon or crispy chicken
- Travers de porc sauce BBQ _____ 17,50€
Pork ribs bbq sauce
- Taglata de bœuf _____ 18,50€
Beef tagliata
- Filet de loup aux morilles _____ 20,50€
Seabass filet with muschrooms



Desserts

7€

Crème brûlée au Tobleron

Pizza Nutella / bananes / pommes
Nutella chocolate or Banana or apple home made

Tiramisu

Soupe de mangues
Mango soup with coconut cream

Tarte du jour
Torta del giorno, torte des tages, pie of the day

Glace
Icecream

Profiteroles
Crema puffs with vanilla ice cream and home made
chocolate sauce