

APPETIZERS A LA CARTE

THE FLOWING EGG - ON A GREEN SALAD WITHOUT SALAD 13€

Crisp salad of yellow and green zucchinis, shallot, citrus - flowing egg, pea whipped cream



GREEN BEANS AND MINT VELOUTE AND ITS CRISPY TARTINE 12€

Green beans soup and mint, bread toast with onion cream and fresh homemade cheese

RAVIOLIS ENTIRELY HOUSE AND HAND MADE - GRILLED, IT'S MORE PRETTY 15€

Foie gras stuffing, red piquillos sauce (soft peppers) and confit oignons

MAQUEREL AND PESTO BRUSCHETTA 14 €

Toasted country bread, fresh cheese and pesto, snacked and marinated deboned wild caught maquereel filet, cherry tomatoes and red onion achar

THE OCTOPUS OF THE CAPPIELLO 16 € (+ 3 € in case of Storm)

Marinated octopus, cut in ultra fine chiffonnade, minced parsley, spicy tomato coulis, lemon segments, capers, croutons

MAINS A LA CARTE

LA PASTA - FORESTWALK 25€

Entirely homemade tagliatelles and sautéed in a garlic butter with pastis, with wild big Escargots de Bourgogne and mushrooms, fresh herbs

LOW TEMPERATURE PIGLET - 14 HOURS COOK 26 €

Roasted in its own juice all night long then grilled just-melting, reduced piglet juice and virgin sauce with capres and anchovies, seasonal vegetables



THE CAPPIELLO'S CHICKEN TENDERS 24€

Marinated, paned and deep fried french chicken tenders served with grilled polenta and seasonal vegetables, chicken jus

*All our cuisine is 100% homemade from fresh, raw and seasonal products. We mostly and always try harder to work with small local and responsible producers we want to be proud of.
All prices are tax and service included.*

DAILY ARRIVAL FISH OF LE CAPIELLO – SPRING VEGETABLES 26€

In filet or pavé, always wild from our fishermen friends Tom Saveurs, double cooking grilled and steamed, sand carrots puree and seasonal vegetables, beurre blanc sauce

RISOTTO VEGETABLE SEASON 24 €



Creamy risotto with vegetable broth and parmesan, seasonal vegetables all cooked independently to optimize their tastes, pesto points

DESSERTS AND CHEESE

DECONSTRUCTED AND TWISTED LEMON TART – YOU LIKE IT SOUR 11€

Signature dessert creamy lemon pie, acid and sweet, avocado cream

THE CAPIELLO CHOCOLATE BROWNIE / PEANUT BUTTER 11€

Chocolate brownie with fleur de sel, praliné peanut cream and peanut chips, chocolate-caramel mousse

ICED SEASONAL FRUITS TIRAMISU 11€ *please order at the beginning of the meal!*



Ice cream and biscuits soaked in peaches and watermelon sirup, red fruits coulis, vanilla cream and cracked nougatine

CHEESES – DAILY SELECTION 11€ *please order at the beginning of the meal!*

Three seasonal cheeses, salad, jam and nuts

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