RISTORANTE

NATIONAL

CUCINA ITALIANA

N. 243 RUE SAINT MARTIN

75003 PARIS - FR

ANTIPASTI

BRESAOLA DELLA VALTELLINA 16€
Thinly sliced bresaola, arugula & 24 month aged parmesan

CARPACCIO DI CAPESANTE, MANDARINO E NOCCIOLE 22€
Scallop Carpaccio, mandarin & hazelnuts

POLPO CROCCANTE, RAVIOLO STRACCIATELLA E GREMOLATA 19€
Crispy octopus, stracciatella ravioli & gremolata

MOZZARELLA DI BUFALA (500GR) 37€
Splendid 500gr mozzarella to share

INSALATA DI CARCIOFI, RUCOLA E CAVIALE DI LIMONE 18€
Artichoke salad, arugula, and lemon caviar

BARBABIETOLE AFFUMICATE, KUMQUAT E MANDORLE 16€
Smoked beet carpaccio, kumquats & almonds

TORTA DI POMODORI CONFIT E CREMA CACIO E PEPE 18€
Sundried tomatoes tatin & cacio e pepe cream

FRITTO MISTO DI PESCE 26€
Gambas in tempura, fried calamari and vegetables, lemon & basil mayonnaise

CARCIOFI ALLA GIUDIA, PECORINO E MENTA 19€
Crispy artichokes, pecorino & mint

VITELLO TONNATO 20€
Thinly sliced roast veal, tuna & caper cream

The meats we serve come from France or Italy
Menu variability depends on the seasonal availibility of fresh products

LA PASTA

TORTELLI DI FASSONA, FUNGHI DI BOSCO E PINOLI 28€
Homemade beef tortelli, wild mushrooms, 24 month aged parmesan & pine nuts

SCIALATIELLI CACIO E PEPE 25€
Scialatielli, goat cheese cream & black pepper

SPAGHETTI ALLE VONGOLE
29€
Spaghetti, clams & parsley sauce

LINGUINE, POMODORO E BASILICO 23€
Linguine, tomato sauce & basil

PAPPARDELLE RIDUZIONE D'ARROSTO E CASTAGNE 28€
Homemade pappardelle, veal jus, chestnuts, and 24 month aged parmesan

PIATTI

CALAMARI, CARCIOFI E SALICORNA 33€
squid, cauliflower purée, grilled Poivrade artichokes, and glasswort

BRANZINO, FINOCCHIO CONFIT E PESTO ALLA CITRONELLA 31€
Grilled sea bass fillet, candied fennel, and lemongrass pesto

TAGLIATA DI FASSONA PIEMONTESE E BAGNA CAUDA 36€
'Fassona del Piemonte' beef fillet, seasonal vegetables selected by the Envol farm

"LA" MILANESE, PURÉ O INSALATA DI RUCOLA (POUR 1 OU 2) 38€ / 75€
" True " Milanese-style escalope, potato purée or arugula salad

CONTORNI "ON THE SIDE"

Arugula salad & parmigiano reggiano	8€
Sauteed Mushrooms with parsley sauce	9€
Homemade potato purée	7€
Organic vegetables chosen by la Ferme de l'Envol	9€
Burrata (100gr)	8€

Chef Paolo Bertolone
Second de cuisine Guillaume Thomas

I FORMAGGI

PIATTO DI FORMAGGI 16€
Market cheese selection & homemade chutney

IL FORMAGGIO 10€
Cheese of your choice

I DOLCI

RISO AL LATTE, KUMQUAT E PISTACCHI DI BRONTE 14 €
Vanilla rice pudding, candied kumquats, and Bronte pistachios

TIRAMISÙ 13€
Tiramisu

PAVLOVA, MORE, ROSMARINO E COULIS DI FICHI 15€
Pavlova, blackberries, rosemary, and fig coulis

IL CIOCCOLATO 14€
Chocolate biscuit, milk chocolate ganache, salted butter caramel, and Piedmont hazelnuts

CHEESECAKE CARAMELLO, NOCI DI PECAN E FAVA TONKA 13€
Caramel, pecan and tonka cheesecake

GELATI E SORBETTI 10€
Ice Cream: Chocolate, gianduja, hazelnut, pistachio, fior di latte, lemon ice cream
Sorbets: flavors available upon request

ESPRESSO MARTINI 18€
Fair premium vodka, Fair coffee liqueur, Trinci expresso

SGROPPINO AL LIMONE 12€
Lemon ice cream blended with prosecco & vodka

Desserts menu by Wilfried Boussari
The list of the allergens present in our dishes is available, please ask for it.