

CIPRESSA

Cuisine Méditerranéenne

À PARTAGER

TO SHARE

- Panisses croustillantes, sauce au Gorgonzola** 10
Crispy panisse, Gorgonzola sauce
- Notre Pissaladière** 14
Our house-made pissaladière
- Mezze à partager** 20
Mezze to share

ANTIPASTI

- Carpaccio de daurade, pêches blanches, amandes** 20
Sea bream carpaccio, white peaches, almonds
- Tomates marinées, coeur de burrata, condiment grenade** 18
Marinated tomatoes, burrata heart, pomegranate condiment
- Melon de Cavaillon, jambon cru, brousse fraîche, jambon de Parme** 17
Cavaillon melon, cured ham, fresh brousse cheese, Parma ham
- Salade Cipressa :**
Crudités, artichaut mariné, olives noires Taggiasche, jeunes pousses 18
*Cipressa's salad :
Raw vegetables, marinated artichoke, Taggiasca black olives, Baby Greens*

PRIMI PIATTI

- Trofie au pesto de basilic** 21
Trofie pasta with basil pesto
- Rigatoni alla Puttanesca** 22
Rigatoni alla Puttanesca
- Linguine aux gambas, bisque citronnée** 30
Linguine with prawns, lemon-scented bisque
- SECONDI**
- Filet de maigre grillé, Fenouils braisés, déclinaison d'abricots, jus citronné** 28
Roasted stone bass fillet, braised fennel, apricot variations, lemon-scented jus
- Veau fermier façon Milanaise, accompagné de notre caponatta** 36
Farm-raised veal Milanese-style, served with our caponata
- Tomates à la Provençale en cocotte, persillade, pistou de légumes** 24
Provençal-style tomatoes in a cocotte, parsley-garlic mix, vegetable pistou
- Découvrez tous les jours, notre suggestion (prix variable)**
Discover our chef's daily suggestion (price may vary)

DOLCI

- Tarte aux framboises et crème de pistache** 12
Raspberry tart and pistachio cream
- Panna Cotta citron jaune et fruits rouges** 12
Lemon and red berries Panna Cotta
- Affogato al caffè** 12
Coffee Affogato
- Gaspacho de melon, menthe, sorbet pêche blanche** 14
Melon gaspacho, mint, white peach sorbet
- Café gourmand** 14
Café Gourmand
- Sélection de glaces et sorbets** 1 boule 4€ / 2 boules 7€ / 3boules 11€
Selection of ice creams and sorbets 1 scoop 4€ / 2 scoops 7€ / 3 scoops 11€

PIZZE NAPOLETANA

Pizze Napolitaines, élaborées sur place, par notre Pizzaiolo, Benjamin Lelarge, triple finaliste du "Championnat de France de Pizza"
Neapolitan pizzas, crafted onsite by our Pizza Chef, Benjamin Lelarge, three-time finalist of the «French Pizza Championship»

BASE TOMATE (San Marzano D.O.P) TOMATO BASED

MARGHERITA - 16 -
Fior di latte, Grana Padano, basilic frais
Fior di latte, Grana Padano, fresh basil

REGINA - 18 -
Fior di latte, jambon cuit, champignons poêlés, basilic frais
Fior di latte, cooked ham, sautéed mushrooms, fresh basil

GIANMARCO - 18 -
Anchois, origan, ail, olives Taggiasche, basilic frais
Anchovies, oregano, garlic, Taggiasca olives, fresh basil

CALABRESE - 18 -
Fior di latte, spianata piccante, n'duja, Chutney de figues blanches, basilic frais
Fior di latte, spiniata piccante, n'duja, white fig chutney, fresh basil

BUFALINA - 20 -
Tresse di bufala, pesto de basilic, tomates confites, basilic frais
Twisted mozzarella di bufala, basil pesto, confit tomatoes, fresh basil

PARMIGIANA - 20 -
Aubergines confites, tresse di bufala, Grana Padano, ricotta salée, basilic frais
Candied eggplants, twisted mozzarella di bufala, Grana Padano, salted ricotta, fresh

BRESAOLA - 21 -
Carpaccio de Bresaola "Black Angus"
Tresse di bufala, condiment chimichurri, zestes de citron jaunes, basilic frais
*Black Angus Bresaola carpaccio
Twisted mozzarella di bufala, chimichurri, lemon zest, fresh basil*

PRIMAVERA - 19 -
Courgettes marinées, tomates multicolores, olives Taggiasche, persillade
Marinated zucchini, multicolored tomato, Taggiasca olives, persillade

BASE VERDE (Pesto de basilic) GREEN BASED (Basil pesto)

PARMA - 21 -
Jambon de Parme "Di Norcia", burrata, Tomates séchées, copeaux de parmesan, basilic frais
«Di Norcia» cured ham, burrata, sun-dried tomatoes, parmesan shavings, fresh basil

BASE BLANCHE WHITE BASED

TRUFALA - 22 -
Tresse di bufala, tomates multicolores, huile de truffe, copeaux de truffe, basilic frais
*Twisted mozzarella di bufala,
Multicolored tomato, truffle oil, truffle shavings, fresh basil*

Prix nets en euros toutes taxes comprises, service compris
Net price (€) taxes and service included


RELAIS &
CHATEAUX

Origines des viandes : Bœuf : France ; Volailles : France / Meats origins : Beef : France ; Poultry : France
Charcuterie : France, UE & Italie / Charcuterie : France, UE & Italy
Poissons frais selon arrivage / Fresh fish based on availability