

CIPRESSA

Cuisine Méditerranéenne

À PARTAGER TO SHARE

Panisses croustillantes, sauce au Gorgonzola
Crispy panisse, Gorgonzola sauce

Notre Pissaladière
Our house-made pissaladière

Mezze à partager
Mezze to share

ANTIPASTI

Carpaccio de daurade, pêches blanches, amandes
Sea bream carpaccio, white peaches, almonds

Tomates marinées, coeur de burrata, condiment grenade
Marinated tomatoes, burrata heart, pomegranate condiment

Melon de Cavaillon, jambon cru, brousse fraîche, jambon de Parme
Cavaillon melon, cured ham, fresh brousse cheese, Parma ham

Salade Cipressa :
Crudités, olives noires Taggiasche, jeunes pousses
Cipressa's salad :
Raw vegetables, Taggiasca black olives, Baby Greens

PRIMI PIATTI

Trofie au pesto de basilic
Trofie pasta with basil pesto

Rigatoni alla Puttanesca
Rigatoni alla Puttanesca

Linguine aux gambas, bisque citronnée
Linguine with prawns, lemon-scented bisque

SECONDI

Filet de maigre grillé,
Fenouils braisés, déclinaison d'abricots, jus citronné
Roasted stone bass fillet, braised fennel, apricot variations, lemon-scented jus

Veau fermier façon Milanaise, accompagné de notre caponatta
Farm-raised veal Milanese-style, served with our caponata

Tomates à la Provençale en cocotte, persillade, pistou de légumes
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

Tartelette figue et amande, parfum d'orange
Fig and almond tartlet, orange scent

Panna Cotta citron jaune et fruits rouges
Lemon and red berries Panna Cotta

Affogato al caffè
Coffee Affogato

Gaspacho de melon, menthe, sorbet pêche blanche
Melon gaspacho, mint, white peach sorbet

Café gourmand
Café Gourmand

Sélection de glaces et sorbets
Selection of ice creams and sorbets

1 boule 4€ / 2 boules 7€ / 3boules 11€
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»

Nos pizze sont disponibles du mardi au dimanche inclus.
We are pleased to offer our pizzas from tuesday through sunday included.

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 figes 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



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