



SAN FELICE



Chef Fabien Ferré, his assistant Thibaud Durix, and the entire team at San Felice invite you to enjoy a delightful moment around gourmet wood-fired cuisine.

*Bon appétit !*





## SAN FELICE



### To share

Focaccia with caramelized onions, anchovies and lemon	16€
Grilled squid salad, ginger, piquillos	18€
Cantabrian anchovies marinated in vinegar with Espelette pepper butter	18€

### To start

Local fish ceviche, kiwi, charred avocado, black radish	29€
Flame-grilled mackerel, fennel, dill oil	22€
Pâté en croûte, Jacques Abbattu's veal, braised Little Gem lettuce, pickles	27€
Thin slices of veal (Corsican), confit tuna belly	28€
Grilled provence white asparagus, hollandaise sauce, charred bread, passion fruit	24€

### Our grilled meats and fish

Local fish, celery purée with hazelnut butter, vierge sauce, poultry jus	45€
Monkfish à la grenobloise, fennel with citrus	38€
Potato gnocchi, sour cream, goat tomme cheese	32€
Burger, cheddar, piquillos ketchup, red onions	43€
28-day aged T-bone steak (for 2), beef jus,	90€
Holstein Ribeye (for 2), Béarnaise Sauce	130€

/kg

### Choice of sides (1 per person only)

- Mashed potatoes with matured olive oil
- Roasted carrots, orange and ginger purée
- Chickpea okonomiyaki, cumin

Net prices in euros, all taxes and service included



# SAN FELICE



*"Indulgence is a beautiful flaw"*

## Our cheese selection

Fresh Rove goat cheese, shallot compote in vinegar 21€

## Our desserts

Grapefruit, citrus dressing, raspberry gel, pink sorbet litchi 15€

Coconut rice pudding, pineapple, rum-vanilla caramel 17€

Suzette-style crêpe, biscuit ice cream, ginger 19€

## Our ice cream sundaes

Eros : Milk chocolate, peanut, vanilla ice cream and salted butter caramel 32€  
(2 pers.)

*For your comfort, we kindly ask you to communicate your dessert choice at the time of ordering.*

## For our little ones

Butcher's minced steak or Chicken nuggets or Fish fillet of the day

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French fries or Penne pasta or Seasonal vegetables or Mashed potatoes

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Ice cream or Fresh fruit salad from our pastry chef  
or Soft chocolate cake, vanilla ice cream

Main course/Side/Dessert 27 €

Served for children up to 12 years old

*Net prices in euros, all taxes and service included*



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## Indulgence Menu

Served from monday to sunday (excluding Sunday Brasero)

Starter and main course **or** Main course and dessert : 49€

Starter, main course and dessert : 59€

Squid, chickpea hummus, lemon gel, herb vinaigrette

Red seabream gravlax, sweet potato citrus

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Grilled beef flank, chimichurri sauce, mashed potatoes

Local fish, spring vegetables, mushrooms, sage butter

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Warm chocolate mousse, vanilla ice cream, cocoa streusel

Caramelized pineapple with passion fruit, coconut milk ice cream, almond crunch



Vegan

*Net prices in euros, all taxes and service included*



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## Allergens



European Regulation INCO n°1169/2011 regarding consumer information on foodstuffs imposes new obligations on information about allergens in non-prepacked foods.

All our dishes at San Felice Bistro may contain allergen substances listed below. For any question regarding allergies, do not hesitate to ask our Maître d'Hôtel.

- Cereals containing gluten (e.g., wheat, rye, barley, spelt)
- Crustaceans and products based on crustaceans
- Eggs and products based on eggs
- Fish and products based on fish
- Peanuts and products based on peanuts
- Soy and products based on soy
- Milk and products based on milk (including lactose)
- Tree nuts (e.g., almonds, hazelnuts, walnuts, cashews, pecans...)
- Celery and products based on celery
- Mustard and products based on mustard
- Sesame seeds and products based on sesame seeds
- Sulfur dioxide and sulfites (in a certain quantity, above 10 mg/L)
- Lupin and products based on lupin
- Mollusks and products based on mollusks

*According to the Order of 13 June 2013 the Ministry of Health specifies that smoking is prohibited on a terrace that is not physically separated from the interior of the restaurant.*

*Therefore, the outside extension of the restaurant does not authorise smoking on the terrace.  
In the interests of respect for all, electronic cigarettes are also prohibited.*



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## Origin of our meats

- Chicken fillet, born, raised and slaughtered in France
- Minced steak, born, raised, and slaughtered in France
- Beef: born, raised, and slaughtered in France  
(except T-Bone: born, raised, and slaughtered in Poland)
- Pork loin, born, raised, and slaughtered in France
- Pork jowl, born, raised, and slaughtered in France
- Veal steak, born, raised and slaughtered in France - Corsican origin
- Aveyron lamb, born, raised and slaughtered in France

*Decree No. 2024-171 of March 4, 2024, regarding the indication of the origin of meats*



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## Menu Gourmand



Disponible 7j/7 (hors Braserio du dimanche)

Entrée et plat **ou** Plat et dessert : 49 €

Entrée, plat et dessert : 59 €

Encornet, houmous de pois chiches, gel citron, vinaigrette d'herbes

Gravlax de pagre, patate douce, agrumes

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Araignée de cochon, pulpe de pomme de terre, échalotes confites

Retour de pêche locale, légumes printanier, champignons, beurre de sauge

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Mousse au chocolat chaud, glace vanille, streusel cacao

Ananas brûlé aux fruits de la passion, glace lait de coco, croustillant amandes



Vegan

*Prix nets en euros, taxes et service compris*