



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

Roasted prawns, mango, avocado, shellfish jus, tagetes flower	28€
Thin slices of veal (Corsican), confit tuna belly	27€
Grilled zucchini, burrata, almonds, jalapeño oil	22€

### Our grilled meats and fish

Local fish, zucchini purée, tomato and olive vierge dressing, poultry jus	45€
Basil pesto gnocchi, seasonal vegetables, pine nuts, aged goat cheese	32€
Burger, cheddar, piquillos ketchup, red onions, potatoes, chimichurri	43€
Parmesan-crusted veal chop (for 2), lemon, veal jus	95€
Holstein Ribeye (for 2), Béarnaise Sauce	130€
	/kg

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

Mashed potatoes with matured olive oil
Confit eggplant, eggplant purée, lemon, mint

*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€

Strawberry, flavored with vanilla sugar, ginger oil, strawberry broth 21€

Poached and stewed rhubarb, kefir emulsion, blackcurrant sorbet 19€

## Our ice cream sundaes

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

*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

---

French fries or Penne pasta or Seasonal vegetables or Mashed potatoes

---

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*



SAN FELICE



## 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€

Flame-grilled mackerel, green beans, ricotta, red berry vinaigrette

Tomato, burrata, charred peach, verbena gel



Corsican veal sausage, potato pulp, confit shallot

Local fish, fennel, citrus, savory-infused beurre monté



Chocolate, puff pastry and chocolate cream, salted butter caramel ice cream

Cherry clafoutis, calisson ice cream



Vegan

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



SAN FELICE

## 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.*



SAN FELICE



## 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*