



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 !





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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€
Farmhouse terrine, kumquat gel, braised lettuce	25€
Tomato, burrata, charred peach, verbena gel	24€

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€
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
Grilled eggplant, stracciatella, sauce vierge

Net prices in euros, all taxes and service included



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“Indulgence is a beautiful flaw”

Our cheese selection

Fresh Rove goat cheese, shallot compote in vinegar 21€

Our desserts

Cherry, flavored with morello cherry juice and savory, almond ice cream, crispy tuile 18€
Strawberry, flavored with vanilla sugar, ginger oil, strawberry broth 21€
Roasted apricot with thyme, lime-vanilla cream, crunchy almonds, apricot coulis 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



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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€

Meagre gravlax, ginger vinaigrette, sweet potato

Ajo blanco, padron, marinated anchovies, basil oil



Beef kefta, cumin mayonnaise, eggplant purée with mint

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



Poached peach flavored with verbena, hazelnut crunch, white peach sorbet

Vacherin, chestnut ice cream, red fruit coulis, kefir emulsion



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