



# SAN FELICE

Chef Fabien Ferré, his assistant Thibaud Durix and the entire San Felice team are looking forward to serving you gourmet, braise-style cuisine.

## To share

Focaccia with caramelized onions and lemon	16€
Veal and foie gras pâté en croute	18€
Iberian Chorizo plate	22 €

## To start

Green asparagus, hollandaise, wild garlic oil, brousse du Rove.	22€
Roasted prawns, mango, avocado, lemon gel	24€
Burnt leeks in vinaigrette, smoked trout, fresh herbs	21€
Braised salad, anchoïade and capers, parmesan cheese	19€
Catch of the day fish tartare, ginger, lime	24€

## Our grilled meats and fishes

Braised seam bream, citrus virgin olive oil	42€
Veal chop, parmesan crust, yellow lemon	45€
Lamb chops, Gremolata, mint oil, Reduced juice	42€
Matured prime rib (serves 2) with Béarnaise sauce	120€/kg
Calamarata pasta cacio e Pepe	31€

## Choice of Toppings (only 1 per person)

Roasted cauliflower with sweet spices
Chimichuri confit potatoes
Mashed potatoes with matured olive oil

## Origin of our meats

Beef Chop Black pearl: Born, raised and slaughtered in Poland
Beef : Born, raised and slaughtered in France
Cutlet Veal : Born, raised and slaughtered in France
Lamb : Born, raised and slaughtered in France



# SAN FELICE

"Gourmandise is a very nice flaw"

## Our cheese selection

Local fresh goat's cheese from Rove, fruity black olive oil, onion confit 17€

## Our desserts

66% dark chocolate soufflé tart with charcoal home made ice cream 16€  
Wood-fired baked creme caramel (2 people) 24€  
Crêpe soufflée with ice cream 13€  
Eros : Milk chocolate, Peanut, Vanilla and salted butter caramel ice cream 30€  
Piton de la fournaise ice cream to share (2 people) 30€

*We took your dessert order at the same time as your meal*

## For our little gourmets

Beef steak OR Chicken nuggets OR Fish filet

French Fries OR Penne Pasta OR Seasonal vegetables

Ice cream OR Fresh fruit salad from our pastry chef  
OR Chocolate "guanaja" molten cake

(Kid under 12 ans years old)

Main course + dessert 27 €

*Net prices - VAT included*



# SAN FELICE

## Delight Menu

Menu served from Monday to Sunday for lunch and dinner

Starter - Main course or Main course - dessert : 49€

Starter - Main course - Dessert : 59€

Roasted white asparagus, Herb mousseline, fried capres, Parmesan cheese

Haddock, Celery pulp, Sour cream, Scalloped potatoes



Mediterranean Meagre, Carrot pulp, Orange butter sauce

Quasi of veal, Pressed potatoes with savory, Reduced juice



St Honore with red fruit, Strawberry sorbet

Hazelnut finger, Tangy chocolate, Citrus vinaigrette,  
White coffee ice cream





## 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.

### Liste des allergènes List of the allergens

- Céréales contenant du gluten (ex : blé, seigle, orge, épeautre) - [Cereals containing gluten](#)
- Crustacés et produits à base de crustacés - [Crustaceans](#)
- Oeufs et produits à base d'œufs - [Eggs](#)
- Poissons et produits à base de poisson - [Fish](#)
- Arachides et produits à base d'arachides - [Peanuts](#)
- Soja et produits à base de soja - [Soybeans](#)
- Lait et produits à base de lait (y compris le lactose) - [Milk](#)
- Fruits à coque (ex : amandes, noisettes, noix, noix de cajou, noix de pécan...) - [Nuts](#)
- Céleri et produits à base de céleri - [Celery \(including celeriac\)](#)
- Moutarde et produits à base de moutarde - [Mustard](#)
- Graines de sésame et produits à base de graines de sésame - [Sesame](#)
- Anhydride sulfureux et sulfites (dans une certaine quantité) (au-delà de 10mg/L) - [Sulphur dioxide/sulfites \(where added and at a level above 10mg/L\)](#)
- Lupin et produits à base de lupin - [Lupin which included lupin seeds and flour](#)
- Mollusques et produits à base de mollusques - [Molluscs](#)

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.