

RISTORANTE
NATIONAL
CUCINA ITALIANA
N. 243 RUE SAINT MARTIN
75003 PARIS - FR

APERITIVI

BELLINI	<i>Peach nectar & prosecco</i>	15€
AMERIQ	<i>Q bitter , Q vermut rosso, soda, lemon zests</i>	14€
NERONE	<i>Cynar, Q vermut rosso, Chinotto, orange zests</i>	14€
APEROL	<i>Aperol, prosecco, soda, orange wedge</i>	13€
Q BITTER	<i>Q bitter, prosecco soda, orange wedge</i>	13€

HOMEMADE DETOX JUICES

[freshly squeezed fruit and vegetable juices] 25cl

<i>Carrot, apple, orange, ginger & lemon</i>	10€
<i>Beetroot, orange, carrot & turmeric</i>	10€
<i>Cucumber, celery, apple & lemon</i>	10€
<i>Lemonade (ginger, honey & turmeric)</i>	8€

BORDERLINE COCKTAILS

[no alcohol - no preservatives - no artificial colourings - no gluten - vegan] 25cl

NYPHETTE	<i>Strawberry, guava, violet</i>	7€
COUGAR	<i>Mango, lime, verbena tea</i>	7€
GEEK	<i>Cranberry, morello cherry, guarana</i>	7€

HOMEMADE ICED DRINKS

[milk & sugar upon request]

<i>Iced tea, philip's blend, collection t. (darjeeling earl grey, assam, ceylan, bergamot fruit)</i>	7€
<i>Herbal iced tea, n°6 dé-tox, l'infuseur (apple, juniper, hibiscus, nettle, maté, blackcurrant)</i>	7€
<i>Iced coffee, gringo il nostro caffè</i>	7€

SODAS

CEDRATA BALADIN	25 cl	6€
COLA, SPUMA NERA BALADIN	33 cl	6€
ROSE LEMONADE FENTIMANS	25 cl	7€
MANDARIN & SEVILLE ORANGE JIGGER FENTIMANS	25 cl	7€
HOT GINGER BEER LUSCOMBE	27 cl	7€
CIDRE, SMALL BATCH MAISON SASSY	33 cl	8€

ANTIPASTI

ASPARAGI GRIGLIATI, PERA, PECORINO E CREMA DI LARDO <i>Roasted green & white asparagus, caramelised pear, pecorino & bacon cream</i>	18€
GUAZZETTO DI PESCE <i>King prawns, sea bream, cockles, clams & spring vegetables broth</i>	22€
CAVIALE DI MELANZANE E VERDURE CROCCANTI <i>Aubergine dip, crunchy vegetables, parmesan cheese crumble</i>	14€
ORATA CRUDA, BURRATA E BOTTARGA <i>Raw sea bream, burrata & mullet roe</i>	19€
VITELLO TONNATO <i>Cushion of veal, fennel, capers, tuna & basil creams</i>	18€
BARBABIETOLA AFFUMICATA <i>Smoked beetroot, red endive, ricotta salata & Piedmont hazelnuts</i>	14€
CINTA SENESE DELLA TENUTA TERRA DI SIENA <i>Cinta senese Tuscan prosciutto from Terra di Siena</i>	15€
PARMIGIANA <i>Eggplant gratin, tomatoes, parmesan & basil</i>	14€
FRITTO MISTO DI PESCE E POMODORINI AL FORNO <i>Squid & king prawn tempura, cherry tomato confit</i>	22€
MOZZARELLA DI BUFALA [500GR] <i>Splendid 500gr mozzarella to share</i>	37€
BRESAOLA, RUCOLA E PARMIGIANO <i>Bresaola, arugula & 23-month-aged parmesan</i>	17€

LA PASTA

FREGOLA VEGETARIANA <i>Small sardinian pasta, seasonal vegetables, stock & basil pesto</i>	22€
LINGUINE CACIO E PEPE <i>Linguine with goat cheese & black pepper cream</i>	21€
SCIALATIELLI ALLE VONGOLE, POMODORINI E BOTTARGA <i>Scialatielli with cockles and clams, cherry tomatoes & mullet roe</i>	25€
MALLOREDDUS ALLA CAMPIDANESE <i>Sardinian gnocchetti, tomato, sausage, fennel seeds & flowers</i>	23€
RAVIOLI FATTI IN CASA ALLA NORMA <i>Homemade ravioli, eggplants, tomatoes & ricotta</i>	24€

PIATTI

POLPO ALLA GRIGLIA, CREMA D'AGLIO E PATATE <i>Grilled octopus, black garlic & potato creams, spring salad</i>	29€
BRANZINO AL FORNO, PESTO DI PISTACCHIO E SPINACI <i>Sea bass fillet, pistachio pesto & sautéed spinach</i>	28€
AGNELLO AL FORNO E VERDURE DI STAGIONE <i>Pistachio crusted rack of lamb & roasted seasonal vegetables</i>	35€
TAGLIATA TOSCANA <i>Thinly sliced beef fillet, arugula & parmesan</i>	34€
"LA" MILANESE, PURÉ O INSALATA DI RUCOLA [POUR 2] <i>"True" Milanese-style escalope, potato purée or arugula salad</i>	68€

*The meats we serve come from France or Italy
Menu variability depends on the seasonal availability of fresh products*

I FORMAGGI

PECORINO SARDO E PARMIGIANO DI VACCA ROSSA 16€
Lightly smoked sardinian pecorino, red cow's milk parmesan, served with maple syrup

IL FORMAGGIO 9€
Cheese of your choice

I DOLCI

TIRAMISÙ 12€
Tiramisu

CHEESECAKE E AGRUMI 14€
Cheesecake, citrus fruits & orange jelly

PANNA "ROTTA", FRAGOLA E RABARBARO 13€
Panna cotta, strawberry & rhubarb compote, meringue

IL CIOCCOLATO 11€
Chocolate crumble, cream & ice cream

FRAGOLE E PANNA MONTATA 13€
Strawberries, homemade whipped cream & andaliman berry

STRACCIATELLA 12€
Fior di latte ice cream & 70% cocoa japanese chocolate shavings

PAVLOVA 13€
Passionfruit pavlova, mango coulis & flaked almonds

TUTTO PISTACCHIO 12€
Pistachio cream, pistachio ice cream & crunchy « di bronte » sicilian pistachios

SGROPPINO AL LIMONE 11€
Lemon ice cream blended with prosecco & vodka

GELATI E SORBETTI GELATERIA POZZETTO 10€
Ice creams & sorbets, dark chocolate, pistachio, yogurt, hazelnut, basil & lemon...

The list of the allergens present in our dishes is available, please ask for it.

CAFFETTERIA

[vegetal drink - 1,5€ extra]

CAFÉ GRINGO IL NOSTRO CAFFÈ 4€

DÉCAFÉINÉ (natural water decaffeinated) 4€

CAPPUCCINO 5,5€

LATTE MACCHIATO 5,5€

CIOCCOLATA CALDA 5€

TEAS

PHILIP'S BLEND COLLECTION T. *Darjeeling Earl Grey, assam, ceylan, bergamot fruit* 5,5€

GINSENG CITRON COLLECTION T. *Sencha, ginseng, energising lemon* 5,5€

BALLADE À MARRAKECH COLLECTION T. *China green tea, peppermint leaves* 5,5€

MISTRAL GAGNANT COLLECTION T. *White tea, grapefruit, raspberry, flower* 5,5€

IRISH BREAKFAST COLLECTION T. *Strong tea varieties selection* 5,5€

SENCHA OP FUJI COLLECTION T. *Velvet Sencha, vegetal flavour & saltiness hint* 5,5€

INFUSIONS

INFUSIONE DI ROSMARINO O TIMO *Fresh thyme or rosemary herbal tea* 5€

CANARINO *Lemon zest herbal tea* 5,5€

N°1 LIGNE L'INFUSEUR *Lemongrass, endive, rooibos, pineapple, dandelion, liquorice* 5,5€

N°2 CALME L'INFUSEUR *Orange blossom, verbena, fennel, cornflower, lavender* 5,5€

N°3 DIGESTIF L'INFUSEUR *Rosemary, sage, thyme, mint, anise, liquorice, basil* 5,5€

N°4 TONIQUE L'INFUSEUR *Mint, lemon, ginger, ginseng, mate, cinnamon* 5,5€

N°5 DÉLICE L'INFUSEUR *Verbena, marjoram, poppy, red grapevine raspberry* 5,5€

N°6 DÉ-TOX L'INFUSEUR *Apple, juniper, hibiscus, nettle, maté, blackcurrant* 5,5€

ACQUA

CASTALIE *still or sparkling (purified drinking water)* 75 cl 5€

EAU DE SOURCE CASTELLO - BRESCIA - ITALIE *still or sparkling* 50 cl 6€

100 cl 8€

We do not accept checks. Net prices, service included.