

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 €

FRUIT JUICES

Freshly squeezed fruit and vegetable juices [25cl]

DETOX JUICE <i>carrot, apple, orange, ginger, lemon</i>	10 €
DETOX JUICE <i>kiwi, apple, ginger</i>	10 €
DETOX JUICE <i>cucumber, celery, apple, lemon</i>	10 €
LEMONADE <i>ginger, honey, turmeric</i>	8 €

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

NYPHETTE BORDERLINE <i>strawberry, guava, violet</i>	7 €
COUGAR BORDERLINE <i>mango, lime, verbena tea</i>	7 €

HOMEMADE ICED DRINKS

ICED TEA <i>philip's blend, collection t. (darjeeling earl grey, assam, ceylan, bergamot fruit)</i>	7 €
HERBAL ICED TEA <i>n°6 dé-tox, l'infuseur (apple, juniper, hibiscus, maté, blackcurrant...)</i>	7 €
ICED COFFEE <i>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 €
CIDER, SMALL BATCH MAISON SASSY	33 cl	8 €
BEER, COTTA 21 MASTRI BIRRAI UMBRI	30 cl	10 €

ANTIPASTI

INSALATA FRESCA <i>Ricotta, sundried tomatoes, basil pesto, mixed greens & Piedmont hazelnuts</i>	15€
TREVISO, SPECK, MOZZARELLA E CLEMENTINE <i>Mixed greens, radicchios, speck, mozzarella di bufala, clementines & parmigiano reggiano</i>	17€
ORZO BIO, MOSCARDINI AL POMODORO <i>Baby octopus in tomato & Umbrian organic barley</i>	15€
TORTINO DI ZUCCA, FUNGHI DI BOSCO E TARTUFO NERO <i>Like a butternut squash soufflé, sautéed wild mushrooms & black truffle</i>	23€
MOZZARELLINE FRITTE ALLA PUTTANESCA <i>Fried small mozzarella & puttanesca sauce</i>	14€
TORTA DI POMODORI CONFIT E CREMA CACIO E PEPE <i>Sundried tomatoe tatin & cacio e pepe cream</i>	16€
VITELLO TONNATO <i>Cushion of veal, fennel, capers & tuna cream</i>	18€
BRESAOLA, RUCOLA E PARMIGIANO <i>Bresaola, arugula & parmigiano reggiano</i>	17€
ORATA CRUDA, BURRATA E BOTTARGA <i>Raw sea bream, burrata & mullet roe</i>	19€
CINTA SENESE DELLA TENUTA TERRA DI SIENA <i>Cinta senese Tuscan prosciutto from Terra di Siena</i>	15€
MOZZARELLA DI BUFALA (500GR) <i>Splendid 500gr mozzarella to share</i>	37€

LA PASTA

SCIALATIELLI, CARCIOFI, BOTTARGA E SCORZA DI LIMONE <i>Scialatielli with artichokes, mullet roe & lemon zests</i>	25€
BUCATINI ALL'AMATRICIANA <i>Bucatini, organic tomato, pecorino cheese & crispy pork cheek</i>	23€
LINGUINE CACIO E PEPE <i>Linguine with goat cheese & black pepper cream</i>	21€
SPAGHETTI ALLE VONGOLE E TARTUFI DI MARE, POMODORINI E BOTTARGA <i>Spaghetti with clams & cockles, cherry tomatoes & mullet roe</i>	25€
RAVIOLI RICOTTA, CREMA DI PARMIGIANO E TARTUFO NERO <i>Ricotta ravioli, parmigiano reggiano cream & black truffle</i>	34€

PIATTI

SEPPIA GRIGLIATA, SALMORIGLIO E INSALATA <i>Grilled cuttlefish, salmoriglio & Treviso salad</i>	27€
BRANZINO COTTO AL CARTOCCIO <i>Sea bass, cockles, tomatoes, taggiasche olives, capers & sautéed baby spinach</i>	30€
TAGLIATA TOSCANA <i>Thinly sliced beef fillet, arugula & parmigiano reggiano</i>	34€
SELLA D'AGNELLO, POLENTA CREMOSA E CAVOLO FARCITO <i>Lamb noisette, polenta cream, mushroom-stuffed cabbage & balsamic juice</i>	35€
"LA" MILANESE, PURÉ O INSALATA DI RUCOLA (POUR 2) <i>"True" Milanese-style escalope, potato purée or arugula salad</i>	68€
CONTORNI "ON THE SIDE" <i>Arugula salad & parmigiano reggiano</i>	7€
<i>Sautéed baby spinach</i>	7€
<i>Sautéed wild mushrooms (black truffle extra 5€)</i>	9€
<i>Homemade potato purée (black truffle extra 5€)</i>	7€

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

I FORMAGGI

PIATTO DI FORMAGGI 16€
Market cheese selection & mostarda di Cremona

IL FORMAGGIO 9€
Cheese of your choice

I DOLCI

TIRAMISÙ 12€
Tiramisu

PAVLOVA 14€
Meringue, mascarpone & sweet chestnut cream, chestnut cream & bergamot orange zests

TORTA AL LIMONE 13€
Lemon pie, lime zests & meringue

PANNA "ROTTA", CLEMENTINA E MANDARINI CINESI CANDITI 14€
Panna cotta, clementine jelly, candied kumquats, oxalys & Andaliman berry

BABA AL RUM, CREMA AL MASCARPONE E FRUTTI DI STAGIONE 13€
Rhum baba, mascarpone cream & seasonal fruits

FRUTTI DI STAGIONE 14€
Fresh fruits with lemon & basil sorbet

IL CIOCCOLATO 11€
Chocolate crumble, cream & ice cream

STRACCIATELLA 11€
Fior di latte ice cream & 70% cocoa dark chocolate

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

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

CAFFETTERIA

[vegetal drink - 1,5€ extra]

CAFÉ GRINGO IL NOSTRO CAFFÈ 4€
DÉCAFÉINÉ (*natural water decaffeinated*) 4€
CAPPUCCINO 5,5€
CIOCCOLATA CALDA 5€
LATTE 5,5€
LATTE [CHAI, MATCHA, GOLDEN] 8€
AFFOGATO AL CAFFÈ (*fior di latte ice cream scoop & espresso*) 8€

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€

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

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