

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€

HOMEMADE ICED DRINKS

<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

INSALATA FRESCA <i>Ricotta, fresh & sundried tomatoes, basil pesto, mixed greens & Piedmont hazelnuts</i>	15€
CARPACCIO DI TONNO, VERDURE E ERBE PAZZE <i>Marinated line-caught bluefin tuna carpaccio, seasonal vegetables & crazy herbs</i>	23€
CAVIALE DI MELANZANE E VERDURE CROCCANTI <i>Aubergine dip, crunchy vegetables, parmesan cheese crumble</i>	14€
TORTA DI POMODORI CONFIT E CACIO E PEPE <i>Sundried tomatoe tatin & cacio e pepe cream</i>	16€
ORATA CRUDA, BURRATA E BOTTARGA <i>Raw sea bream, burrata & mullet roe</i>	19€
VITELLO TONNATO <i>Cushion of veal, fennel, capers & tuna cream</i>	18€
BARBABIETOLA AFFUMICATA <i>Smoked beetroot, ricotta salata & Piedmont hazelnuts</i>	14€
CARPACCIO DI MANZO MARINATO <i>Marinated beef carpaccio, mixed greens, parmesan & pine nuts</i>	19€
PARMIGIANA <i>Eggplant gratin, tomatoes, parmesan & basil</i>	14€
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

FREGOLA VEGETARIANA <i>Small sardinian pasta, seasonal vegetables & 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 clams, cherry tomatoes & mullet roe</i>	25€
BUSIATE ALLA TRAPANESE <i>Busiate, tomatoes, pecorino fiore sardo, fresh almonds & lemon zests</i>	23€
RAVIOLI FATTI IN CASA ALLA NORMA <i>Homemade ravioli, eggplants, tomatoes & ricotta</i>	24€

PIATTI

SEPIE GRIGLIATE, SALMORIGLIO E INSALATA <i>Grilled cuttlefish, salmoriglio & mixed greens</i>	27€
ORATA AL FORNO E VERDURE D'ESTATE <i>Oven-baked sea bream, green beans & fresh peas, pesto alla trapanese</i>	28€
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

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

IL FORMAGGIO 9€
Cheese of your choice

I DOLCI

TIRAMISÙ 12€
Tiramisu

CHEESECAKE 14€
Cheesecake & summer fruits

PANNA "ROTTA" 13€
Panna cotta, peach & orchard fruit compote, meringue shards

CREMA DI LIMONE 13€
Lemon cream, strawberries & strawberry coulis

AMARENA 12€
Fior di latte ice cream, amarena cherries, cherries & salted butter crumble topping

PAVLOVA 14€
Pavlova, mixed berry, mixed berry coulis & crunchy pistachios

IL CIOCCOLATO 11€
Chocolate crumble, cream & ice cream

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

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...

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) 75cl 5€

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

100cl 8€

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