la Felicita

PLATS

APERITIVO *(to share, for 2 to 4 people)*

Italie
Tagliere misto — 25€
Selection of cured meats and cheeses, pickles, artichokes, olives, bread

Italie
Tagliere di Formaggi (also available as dessert) — 16€
Selection of Italian cheeses (pasteurised), grapes, hazelnuts, honey, balsamic cream, rocket

Japon
Takoyaki (たこ焼き), (16pcs), minimum waiting time 15 min, cooked to order) — 19€
Soft and crispy octopus batter balls, ginger, bonito flakes, mayonnaise, Japanese sauce, nori seaweed

ANTIPASTI *(also available as main course, +7€)*

Italie
Vitello Tonnato à l'italienne — 15€
Veal fillet, tuna and anchovy emulsion, capers, pickles, celery, fresh parsley

Japon
Vitello Tonnato à la japonaise — 15€
Veal fillet, tuna/anchovy/horseradish/wasabi emulsion, sesame, bonito flakes, ginger, shiso

Fusion
Semicrudo di gamberi, Fregola Fresca — 18€
Lightly cured prawns marinated with citrus and basil, fresh Sardinian fregola, seasonal fruit, sesame, yuzu

Fusion
Porro candito, edamame e burrata — 15€
Confited leeks, edamame, ponzu/miso/sesame dressing, burrata, Sichuan pepper

Liste des allergènes disponible sur demande

PLATS

GROUPES (5+) :

LIMITATION OF HOT DISH SELECTION:

Maximum of 4 pasta and/or beef dishes.

For quality, service and kitchen constraints.

Thank you for your understanding. ☺

PASTA *FATTA IN CASA*

(Gluten-free alternative available, pasta served with a shared fresh salad)

Italie

Maccheroni al Ragù di cinghiale 23€

Wild boar ragù, Colonnata lard, fennel seeds, vegetables, Neapolitan sauce, fresh rosemary

Japon

Maccheroni façon 'Mapo Tofu' 23€

'Nduja and veal mince in spicy Mapo-style sauce (Sichuan pepper, fermented bean paste, garlic), tofu, spring onions, sesame

Italie

Casarecce al Pesto 21€

Basil pesto, cherry tomatoes, rocket, pine nuts and burrata

Rigatoni alla Norma 21€

Neapolitan sauce, grilled aubergines, basil oil, pine nuts

Pesto & Norma: crispy Culatello ham supplement +2€

Fusion

Spaghetti Cacio e Pepe 21€

Pecorino Romano, five peppers (Sichuan, Muntok, Lampong, pink and green), toasted buckwheat

Fusion

Spaghetti con Polpo 25€

Octopus, garlic, light chilli, dashi, celery, spring onions, parsley and lemon

Japon

Rigatoni ai Gamberi, à la japonaise 29€

Shellfish sauce, red prawns, vegetables, Japanese curry, shiso and chives

PIATTI : MANZO (Beef)

Italie

Tagliata di Manzo : filet pur irlandais — 36€

Beef tagliata (around 200g), fresh tagliatelle (olive oil, parsley, basil and taggiasche olives), vegetables/gratin of the moment

Italie

Viande d'Aubrac maturée (35jours) maison (sous réserve de disponibilité) — 44€

Aubrac ribeye steak (approximately 200g), fresh tagliatelle (olive oil, parsley, basil, and Taggiasca olives), seasonal vegetables/gratin

MANZO SAUCES, DEPENDING ON THE SEASON:

Italie

July to September: Fine Champagne sauce and grated summer truffle

Fusion

October to January: meat sauce, tonka bean, dark chocolate and crispy culatello ham

Fusion

February to June: Japanese-style 'chimichurri' sauce (basil, shiso, parsley, oregano, garlic, chili)

+OUR SUGGESTIONS, changes every two months, see tables or request service

BAMBINI e CONTORNI

Maccheroni Pomodorini	13€
Maccheroni porchetta, olive oil	13€
Casarecce al pesto (without burrata)	13€
Extra fresh pasta, basil oil, parsley	6€
Fresh salad	3€
Bread Basket (outside of the antipasti/aperitivo)	3€
Italian-style hummus (150g takeaway)	6€

INTERNATIONAL

MENU QR CODES : ENGLISH/DUTCH/GERMAN/JAPANESE

Scan-me !

LIST OF SEASONAL SUGGESTIONS*

Parmiggiana Di Melanzane, Rigatoni Salvia e Porchetta, Canneloni di Manzo e Zucca, Tagliatelle agli asparagi, Rigatoni all'Amatriciana, Lasagna alle verdure, Maccheroni Inverno, Linguine alle Vongole, Rigatoni alla Carbonara, Spaghetti Caccio e Tartufo, Rigatoni All Astice, Rigatoni Pomodorini e polpettina, Maccheroni al Ragù (IT or JP) Japanese-style sautéed beef and vegetable linguine, Polpo e Alghe, Filetto D'anara/Yuzu Koushou, Casarecce Ai Funghi, Aglio Nero e Mandorla, Casarecce 'Nduja...

(*for informational purposes, not exhaustive)

DOLCI

All our desserts and ice creams are homemade

Italie

Goloso 9,5€

Amaretti, vanilla ricotta cream, chocolate/coffee ganache, caramelised almonds

Italie

Sgroppino 8€

Lemon sorbet and Prosecco

Japon

Shogun 9,5€

Black and white sesame ice cream, candied chestnut, chestnut caramel

Fusion

Tartelletta meringata al limone bergamotto/yuzu e matcha 12€

Lemon meringue tartlet with bergamot, yuzu and matcha

Italie

Finger fichi e nocciole 12€

Choux pastry, fig cream, praline mousse, seasonal fruit

Italie

Mousse al cioccolato e nocciole

Chocolate and hazelnut mousse, caramelised almonds 8€