

CALADE

To Share

CHARCUTERIE PLATTER - €19

Assortment of three cold cuts & condiments

ASSORTED AGED CHEESE PLATTER - €21

Distinctive French cheeses, dried fruits, and condiments



GLOBE-TROTTER PLATTER - €28

Hummus, plantains, zucchini flowers, onion rings, mozzarella sticks, croutons



ZUCCHINI FLOWERS IN TEMPURA - €16

Herb Cream



GOLDEN PLANTAIN - €12

Sriracha Mayonnaise Sauce



BURRATA FROM PUGLIA (120G) - €14

Basil pesto, extra virgin olive oil, and croutons

APPETIZERS



YELLOW TOMATO GAZPACHO & CREAMY BURRATA 120G - €22

Basil Oil and Summer Freshness

IBERIAN HAM CROMESQUIS - €16

Chickpea hummus with arugula and a hint of sweet chili

SIGNATURE SEAFOOD TARTARE - €25

Scallops, salmon, and John Dory, delicately flavored with citrus

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SALADS & BOWLS

CAESAR SALAD - €24

Crispy chicken or smoked salmon, aged Parmesan, poached egg, tomatoes, Caesar dressing, and croutons

MEDITERRANEAN POKÉ BOWL - €24

Quinoa, guacamole, carrots, fava beans, cherry tomatoes, pineapple.
Choice of protein: poached egg, smoked salmon, or crispy chicken

Mains

GRILLED OCTOPUS TENTACLE - €34

Sicilian caponata, Greek yogurt with fresh herbs

PAN-SEARED SEA BASS FILLET - €29

Basil pesto, extra virgin olive oil, and croutons

MARBLED BEEF STEAK- 32€

Slow-cooked in a shallot sauce, served with a crisp salad and smoked paprika fries

ROASTED DUCK BREAST - €27

Carrot mousse with mild curry, glazed baby carrots



CREAMY RISOTTO WITH PEAS - €24

Sun-dried tomatoes & Parmesan shavings



RIGATONI WITH TRUFFLE CREAM SAUCE - €26

Parmesan shavings & a drizzle of truffle oil

The origin of our meat is indicated at the restaurant entrance

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Pizzas & Burgers



TRADITIONAL MARGHERITA - €17

Tomato sauce, melted mozzarella
Add 120g of creamy burrata for an additional €9

REINE WITH TRUFFLE - €24

Cooked ham, fresh mushrooms, and truffle shavings, with tomato sauce and mozzarella

CLASSIC CHEESEBURGER - 23€

Butcher-style steak, aged cheddar, fresh vegetables, and caramelized onions, with fries



VEGGIE CHEESEBURGER - 23€

Plant-based steak, aged cheddar, fresh vegetables, and caramelized onions, with fries

Sides

CHOICE OF - 8€

Caponata / smoked paprika fries / crispy salad

Kids' Menu - 16€

RIGATONI WITH NEAPOLITAN SAUCE

OR

CRISPY CHICKEN OR BUTCHER'S-STYLE HAMBURGER, WITH FRIES

Followed by:

ICE CREAM OR FRUIT SALAD

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Desserts

SEASONAL FRUIT PLATTER - €10

Carefully selected fruits, naturally fresh

FRESH WATERMELON - €10

Freshly sliced, with a hint of mint

FRENCH TOAST, YOGURT ICE CREAM - €14

A golden, melt-in-your-mouth brioche, combining rich indulgence with a refreshing touch.

DARK CHOCOLATE ALMOND TROMPE-L'ŒIL GALET - €13

Cocoa biscuit center, almond-sunflower crunch, dark chocolate mousse

TRADITIONAL TIRAMISU - €12

Light and airy mascarpone, intense espresso, and delicate cocoa

ICE CREAM AND SORBET: €3.50 PER SCOOP

Ice cream: Vanilla, chocolate, yogurt, coffee, caramel,
Sorbets: Blackcurrant, coconut, strawberry, vine peach, lemon

If you have any food allergies, our detailed menu is available for your reference

Prices are in euros, net of tax and service charges. We accept cash and credit cards; checks are not accepted