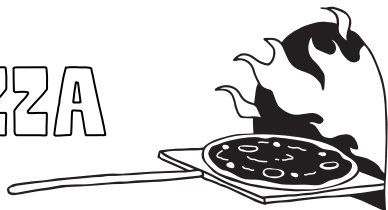


PIZZA



BUFALA

Tomato sauce, fior di latte, fresh tomatoes, bufala, basil, parmesan

SICILIANA CROCCANTE

Tomato sauce, candied tomatoes, anchovies, persillade

MARGHERITA

Tomato sauce, fior di latte, fresh tomatoes, basil, parmesan

FORMAGGI CROCCANTE

Fior di latte, gorgonzola, scarmorza, goat cheese

SALAMINO

Tomato sauce, fior di latte, spicy salami nduja sausage

GARGIOFFI CROCCANTE

Artichoke cream, fior di latte, stracciatella, arugula salad, artichoke chips

TONNO

Tomato sauce, fior di latte, tuna, red onions

TARTUFO CROCCANTE

Truffle cream, fior di latte, arugula salad, fresh truffles

REGINA

Tomato sauce, fior di latte, ham, mushrooms, olives, parmesan

SCHIACCINA

Fior di latte, gorgonzola, treviso salad parm ham

SCHIACCINA LIVIO

Fior di latte, mortadella, pistacchio

PARMIGIANA CROCCANTE

Tomato sauce, fior di latte, fried eggplants, parmesan

BOBO

Tomato sauce, fior di latte, parm ham, arugula salad, parmesan cheese

BOBO

BISTRO VIVANT — EST 2014

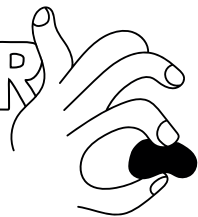
CARTE DU SOIR



Prix nets en euros - taxes comprises - service compris (13%)
Liste des allergènes disponible

21 RUE COMMANDANT ANDRÉ - 06400 CANNES
OUVERT TOUS LES JOURS, MIDI ET SOIR SAUF DIMANCHE
(HORS CONGRÈS)

POUR COMMENCER OU PARTAGER



Pissaladière with caramelized
onions, anchovies & olives

Plate of truffle ham

Sardines in organic olive oil
& toasted bread

Vitello tonnato, capers

Gratinated mussels stuffed garlic
& persley butter

Ceviche leche de tigre
Sea bream ceviche,
coconut milk, lime, puffed rice,
pepper, olive oil, coriander,
red onion

Purple artichokes salad, arugula
& parmesan

Bresaola carpaccio
feta, candied tomatoes, basil,
green olives

Pan fried Vongole, tomato,
garlic, parsley

Burrata 125g , tomatoes,
Pane Carsau

Eggplant parmigiana

Crispy octopus,
seasonal vegetable brunoise,
spicy mayonnaise



PÂTES

Truffles gnocchi

Linguine al vongole

Gnocchi burrata, fresh tomatoes & basil

Spaghettoni al ragu

Penne All'Arrabiata
(garlic, tomatoes, pepper, parsley)

POISSONS



Sea bream, artichokes, olives, capers, lemon

Grilled organic salmon, vegetables & caramelised lemon

Octopus, green beans dried tomatoes, almonds,
citrus fruits mayonnaise

Organic salmon tartar with avocado & quinoa tabbouled style



VIANDES

Roast chicken, home made
mash potatoes with chicken juice

Beef tagliata with truffles,
arugula salad & parmesan

Daube & home made beef ravioli

Veal scaloppine al lemon,
mash potatoes

Rib steak grilled over a wood fire, candied
shallots, french fries & bearnaise sauce

GARNITURES

Mash potatoes

Mash potatoes & truffle

French fries

Arugula salad & parmesan
vegetables

Baby lettuce

Crispy basmati rice



Add truffle