



# Insalata

"Invitation to a culinary journey, our salads offer you a delightful escapade between France and Italy, featuring fresh and high-quality ingredients."

16,90 €

## Italian Salad

Mozzarella tomato salad with parma ham and Parmesan shavings

## Warm Goat Salad

Warm goat's cheese toast with honey and walnuts on a bed of green salad and tomatoes

## Océane Salad

Made with avocado shrimp, two slices of smoked salmon served with a green salad and tomatoes

## Vegetarian Salad

Salad prepared with a variety of raw vegetables, green salad, tomatoes, carrots, potatoes and avocados.

## Niçoise Salad

Salad with green salad, tuna, corn, eggs, black olives, capers, anchovies and tomatoes

## Country Salad

Rustic salad with grilled bacon and onions, croutons, hard-boiled egg, tomatoes and potatoes

## Chef's salad

Salad with feta cheese, onions, black olives, cucumbers, tomatoes and walnuts, topped with Cap's homemade dressing.



# Meats

Fresh rib steaks, 100% beef, carefully selected (origin: FR or EU)

Homemade sauces

Choice of side dishes: Pasta, French fries, Green beans, Salad

Grilled rib steak 21,90€

Rib steak with gorgonzola sauce 22,90€

Rib steak in Matriciana sauce 24€  
(Homemade tomato sauce, onions, mushrooms, olives)

Rib steak with green pepper sauce 22,90€

Fresh white turkey meat. Origin: FR or EU

Marsala escalope with mushrooms 18,50€  
(Normandy sauce with Italian Marsala liqueur)

Escalope Florentina  
(Fresh cream sauce with spinach and mozzarella au gratin in the oven)

Mushroom escalope  
(Cream sauce with button mushrooms)

Milanese escalope  
(Breaded cutlet)



# Pasta

Spaghetti Napolitan style 15,90€  
homemade tomato sauce, anchovies, capers, olive onions

Spaghetti or Rigatoni or Gnocchi bolognese 15,90€  
tomato sauce, minced meat prepared in the traditional way

Seafood spaghetti 17,00€  
tomato sauce, garlic, basil, seafood cocktail

Vegetarian Spaghetti 16,50€  
pan-fried vegetables (mushroom, onions, peppers, black olives),  
homemade tomato sauce

Chicken mushroom Tagliatelle 15,90€  
cream sauce and fresh mushrooms

Norwegian Tagliatelle 16,50€  
salmon cream sauce prepared with the talent of the chef

Tagliatelle Carbonara 15,90€  
cream sauce, bacon, egg

Ravioli with truffle cream 17,90€  
cream sauce, stuffed ravioli, truffle cream

Rigatoni alla Matriciana 16,50€  
homemade tomato sauce, bacon, onion, olive, mushrooms, garlic, basil

Rigatoni Gorgonzola 15,90€  
cream and gorgonzola sauce

Tortellini della Casa 15,90€  
pasta filled with ricotta with a cream sauce, ham, mushroom

Rigatoni or Gnocchi or Tortellini al Arrabiata 15,90€  
homemade spicy tomato sauce, garlic, basil



# Lasagnes

Bolognese 17,50€

Salmon

Seafood

Eggplant



# Pizza

Italian pizza, fresh and homemade dough

Margherita tomato sauce, mozzarella 13,90€



The «Famous» 15,90€

Napolitaine tomato sauce, mozzarella, anchovies, capers, black olives

Regina tomato sauce, mozzarella, ham, mushrooms

Oriental tomato sauce, mozzarella, merguez, black olives, egg

Pepperoni tomato sauce, mozzarella, pepperoni

Paysanne tomato sauce, mozzarella, bacon bits, onions, egg

Campione tomato sauce, mozzarella, minced meat, onions, egg

Tuna tomato sauce, mozzarella, tuna, olives, onions, egg

Ham Calzone tomato sauce, mozzarella, ham, egg

Pollaño cream sauce, mozzarella, sliced chicken, onions,  
mushrooms

Goat Honey cream base, mozzarella, goat cheese, honey

Capo tomato sauce, mozzarella, ham, egg

The «Specials» 16,90€

Parmigiana tomato sauce, mozzarella, ham, eggplant, goat cheese

Vegetarian tomato sauce, mozzarella, onions,  
peppers, mushrooms, black olives, artichoke, eggplant

Gourmand tomato sauce, mozzarella, minced meat, ham, pepperoni

Four Seasons tomato sauce, mozzarella, ham,  
mushrooms, peppers, onions, artichoke, black olives

Raclette tomato sauce, mozzarella, ham, raclette cheese,  
potatoes

Buffalo barbecue sauce, mozzarella, minced meat,  
onions, peppers

Tartiflette cream sauce, mozzarella, bacon bits, onions,  
reblochon cheese potatoes

Exotic cream sauce, mozzarella, pineapple, chicken  
potatoes

Four cheeses tomato sauce, mozzarella, gorgonzola,  
goat cheese and parmesan



The «Divas» 18,90€

Truffino cream base, mozzarella, Parma ham, truffle cream, rocket  
salad, parmesan

Salmon cream sauce, mozzarella, smoked salmon, green salad

Seafood tomato sauce, mozzarella, seafood, garlic, basil, olive oil

Primavera tomato sauce, mozzarella, parma ham, parmesan shavings  
and green salad



# Drinks

## Our Aperitifs

Aperol Spritz (perrier, white wine, aperol) _____	9,00€
Mojito (amaretto, lemon juice, cane sugar syrup) _____	9,00€
Amaretto sour (amaretto, lemon juice, cane sugar syrup) _____	8,50€
Pina colada (white rum, pineapple juice, coconut cream) _____	9,00€
Kir (blackcurrant, blackberry or peach) _____	5,90€
Kir Royal _____	10,90€
Porto _____	5,20€
Ricard/Pastis _____	4,90€
Red Martini, White ou Rosé _____	5,20€
Suze _____	4,90€
Whisky @Scotch _____	6,90€
Whisky Coca _____	9,90€
Jack Daniels _____	9,90€
Malibu (pineapple or orange) _____	8,90€
Champagne glass _____	9,90€
Prosecco glass _____	7,90€
White alcohol (Tequila, Gin or Vodka) _____	8,90€
White alcohol + Juices or sodas _____	9,90€
Champagne bottle _____	42,00€
Prosecco bottle _____	22,00€

## Our Wines



<b>Rosés :</b>	
Bardolino _____	
37,50cl _____	12,50€
75cl _____	24,90€
Tavel _____	
37,50cl _____	12,50€
75cl _____	19,00€
Côte de Provence _____	
37,50cl _____	12,50€
75cl _____	23,90€
Lambrusco 75cl _____	27,00€
<b>Red :</b>	
Montepulciano Glass _____	6,00€
37,50cl _____	11,90€
75cl _____	21,90€
Valpolicella _____	
37,50cl _____	13,00€
75cl _____	25,00€
Bardolino _____	
37,50cl _____	14,50€
75cl _____	25,90€
Chianti _____	
37,50cl _____	14,50€
75cl _____	27,00€
Lambrusco 75cl _____	27,00€
Saumur Champigny 75cl _____	23,90€
Medoc 75cl _____	25,00€
Bordeaux 75cl _____	27,00€
<b>White :</b>	
Orvietto _____	
37,50cl _____	12,50€
75cl _____	22,90€
Our Italian table wines in pitchers	
Red, Rosé, White _____	
1/2 _____	10,00€
1/4 _____	6,00€
Wine glass _____	4,00€

## Our Beers



Pression 1664 / Leffe / Moretti	
25cl _____	5,20€
50cl _____	7,90€
Monaco / Panaché / Picon _____ (+1€)	
Bottle 33cl :	
Heineken _____	5,90€
Carlsberg _____	5,90€
Perroni _____	5,90€
Grimbergen (white) _____	5,90€
Desperados _____	5,90€

## Softs drinks

Coca-Cola _____	4,50€
Coca-Cola Zéro _____	4,50€
Fanta Orange _____	4,50€
Orangina _____	4,50€
Sprite _____	4,50€
Ice Tea _____	4,20€

## Fruit Juices

Orange:	
Bottle 4,20€ Pressed juice 7,50€	
Apricot _____	4,20€
Apple _____	4,20€
Pineapple _____	4,20€
Grapefruit _____	4,20€
Multivitamines Multifruits _____	4,20€
Tomato _____	4,20€

## Our Digestives

Cognac, Armagnac, Calvados _____	5,90€
Amaretto, Grappa, Limocello _____	5,90€
Poire Williams, Vodka, Ruhm _____	5,90€
Get27 / Get 33 _____	5,90€

## Hot Drinks

Expresso & Decaf _____	2,50€
Hazelnut _____	2,80€
Double Expresso _____	4,90€
Cream Coffee _____	5,20€
Hot Chocolat _____	5,20€
Cappucino _____	6,00€
Irish Coffee _____	11,90€
Tea or Infusion _____	4,20€

## Waters

Vittel 50cl _____	4,20€
Vittel 100cl _____	5,90€
Perrier 33cl _____	4,50€
San Pellegrino 50 cl _____	5,20€
San Pellegrino 100cl _____	7,50€

# Menus

## Menu Express

Starter + Main course  
or  
Main course + Dessert

19,50€

## Menu Tasting

Starter  
+  
Main course  
+  
Dessert

23,90€

## Menu Pizza

Soft drink  
+  
Pizza (except «Divas»)  
+  
Dessert

22,90€

## Menu Kids (-10y)

Main  
+  
Dessert

12€

Choose from the menus:

### Starters:

- Green salad
- Eggs mayonnaise
- Plate of charcuterie
- Warm goat cheese salad
- Mozzarella tomatoes
- Small plate of fried calamari with salads

### Main courses:

- Pizza of your choice (Except the "Divas")
- Tagliatelle Carbonara
- Escalope Milanese
- Spaghetti Bolognese
- Vegetarian Spaghetti
- Three Cheese Rigatoni
- Lasagna Bolognese
- Chicken Mushroom Gnocci
- Chef's salad

### Desserts:

- Homemade tiramisu
- Homemade chocolate mousse
- Homemade creme brulee
- Fruit panna cotta red (homemade)

RESTAURANT - PIZZERIA

CAPBERCY

SPÉCIALITÉS ITALIENNES

WHAT WOULD  
DELIGHT  
you?

MENU

