





Bread

Focaccia – 4€

Italian olive oil bread flavored with rosemary.

To Share

(All boards are served with focaccia)

Verdure Marinata – 22 €

*Grilled vegetables marinated in olive oil, garlic, fresh herbs, and balsamic vinegar.
Eggplants, zucchini, and bell peppers.*

Tagliere Misto – 26 €

Fine Italian cured meats and cheeses.

Prosciutto, coppa, bresaola, pecorino, gorgonzola & taleggio.

Starters

Burrata con Pesto – 14€

Burrata (125g), pesto, crushed tomatoes, and balsamic cream.

Zuppa Fredda all'Italiana – 12 €

Chilled summer vegetable soup with olive oil, served with a crispy bread tuile.

Tartare di Manzo – 16 €

Knife-cut beef tartare with capers, shallots, lemon, olive oil, and fresh herbs.

Salads

Insalata Mediterranea – 22 €

Mesclun, grilled vegetables, burrata, and pesto.

Choice of topping Al Tonno: flaked tuna / Al Prosciutto: Italian ham

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FEEL FREE TO LET US KNOW OF ANY DIETARY RESTRICTIONS
Prices in € - VAT and service charges included



Main Courses

Ravioli Ricotta e Spinaci – 24€

Fresh ravioli filled with ricotta and spinach, served with a parmesan cream sauce.

Gnocchi al Tartufo – 28 €

Baked gnocchi with parmesan cream, truffle oil, and pecorino.

Add freshly shaved truffle: +€8

Ravioli all'Aubergine e Ragù e Stracciatella – 28 €

Fresh ravioli filled with eggplant, served with slow-cooked beef ragù and stracciatella.

Tagliatelle al Salmone e Zucchine – 26 €

Tagliatelle with parmesan sauce, smoked salmon, zucchini, dill, and lemon.

Desserts

Sicilian Café Gourmand – 9€

Mini vanilla cannoli, vanilla ice cream, chocolate sauce and espresso.

Panna Cotta alla Vaniglia e Coulis di Frutti Rossi – 13 €

Vanilla cream served with a red fruit coulis.

Tiramisù al Caffè – 13€

Classic coffee tiramisù.

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