

# Filia

PARIS

## Menu Festivo Brunch Buffet - 25.12

### Salumi

### Formaggi

**BRESAOLA**   **SALAME**   **PROSCIUTTO**

SPIANATTA

**GORGONZOLA**   **TALLEGGIO**

**COPPA**   **PANE CARASAU**   **FOCACCIA**

ORIGANO

al pomodoro

**PARMIGIANO**   **BURRATINA**

### Antipasti familiari

**SOUPE VELOUTÉE** (V)  
**DE POTIRON**

&

**CARPACCIO DE BAR,**  
**BOTTARGA**

&

**MINI FOCACCIONA** (V)  
**ALLA STRACCIATELA,**

&

**VITTELLO TONNATO**  
**TRADITIONALE**

CHÂTAIGNES GRILLÉES AU CHARBON

STRACCIATELLA FUMÉE

PICKLES DE TOMATES

**MINI ARANCINI**  
**À LA TRUFFE NOIRE,**  
ROQUETTE

&

**ARUGULA, PARMESAN,**  
**PIGNON TORREFIÉ,** (V)  
VINAIGRETTE, CROUTONS PARMESAN

&

**MINI FOCACCIONA**  
**MORTADELLA SICILIANA,**  
CITRON, HUILE D'OLIVE

### Secondi

**RISOTTO**  
AI FUNGHI PORCINI  
(V)

**SAINT JACQUES**  
**EN COQUILLE** &  
GRATINÉE IN CROSTA VERDE,  
AU FOUR AU CHARBON DE BOIS

**LASAGNE** &  
**AU PINTADE FERMIER,**  
SUR CRÈME DE CHATAIGNES  
ET PARMIGIANO

**COTOLETA DE VEAU** &  
**A LA MILANES**  
VIERGE CAPRES, CITRON

**CALZONE**  
CAPRESSE  
(V)

### Contorni

**POMMES DE TERRE**  
**GRENAILLE,** &  
JOUE DE PORC, ROQUETTE

**PETITS OIGNONS** &  
**AIGRE DOUX** &  
VINAIGRE BALSAMIQUE VIEILLI 12 ANS  
(V)

**BROCOLINI ET CEPES GRILLÉES,**  
**CITRON**

### Dolce

**BÛCHE FILIA** & **BABA AMARETTO** & **SFOGLIATELLE** & **CANNOLO** & **PANETTONE**  
TIRAMISU

**PANDORO** & **TORTA CAPRES** & **CHIACCHERE**

72 euros par personne

(V) VÉGÉTARIEN

EAUX BRITA, CAFÉ & AMARETTI INCLUS. PRIX NETS EN EUROS. TAXES ET SERVICE INCLUS.  
26 PERSONNES MAXIMUM



PARIS

# Menù Festivo Buffet Brunch - 25.12

## Salumi

## Formaggi

**BRESAOLA**   **SALAME**   **PROSCIUTTO**

SPIANATTA

**GORGONZOLA**   **TALLEGGIO**

**COPPA**   **PANE CARASAU**   **FOCACCIA**

ORIGANO

al pomodoro

**PARMIGIANO**   **BURRATINA**

## Antipasti familiari

**CREAMY PUMPKIN** (V)  
**SOUP,**

CHARCOAL-GRILLED CHESTNUTS

&

**SEABASS CARPACCIO,**  
**BOTTARGA,**

AND SMOKED STRACCIATELLA

&

**MINI FOCACCIONA** (V)  
**ALLA STRACCIATELLA,**

TOMATO PICKLES

&

**VITTELLO TONNATO**  
**TRADIZIONALE**

**MINI ARANCINI**  
**WITH BLACK TRUFFLE,**

ARUGULA

&

**ARUGULA, PARMESAN,** (V)  
**ROASTED PINE NUTS,**

VINAIGRETTE, PARMESAN CROUTONS

&

**MINI FOCACCIONA**  
**MORTADELLA SICILIANA,**

LEMON, OLIVE OIL

## Secondi

**RISOTTO**

AI FUNGHI PORCINI

&

**SCALLOPS IN**  
**THE SHELL**

GRATINATED IN A GREEN CRUST,  
BAKED IN A CHARCOAL OVEN

&

**LASAGNA WITH**  
**FREE-RANGE GUINEA FOWL** &

ON A CHESTNUT CREAM  
AND PARMIGIANO

**VEAL MILANESE WITH**  
**VIRGIN SAUCE AND**  
**CAPERS,**

LEMON

&

**CALZONE**

CAPRESSE

(V)

## Contorni

**NEW POTATOES,**  
PORK CHEEK, ARUGULA

&

**SMALL ONIONS IN SWEET**  
**AND SOUR SAUCE**

12-YEAR-OLD AGED BALSAMIC VINEGAR

&

**GRILLED BROCCOLINI AND**  
**PORCINI MUSHROOMS, LEMON**

(V)

## Dolce

**FILIA YULE** & **BABA AMARETTO** & **SFOGLIATELLE** & **CANNOLO** & **PANETTONE**

**LOG**

TIRAMISU

**PANDORO** & **TORTA CAPRES** & **CHIACCHERE**

72 euros per person

(V) VEGETARIAN

**BRITA WATER, COFFEE & AMARETTI INCLUDED. PRICES ARE NET IN EUROS. TAXES AND SERVICE INCLUDED. MAXIMUM 26 PEOPLE.**