

Filia

PARIS

Menu Festivo Brunch Buffet - 25.12

Salumi

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

COPPA **PANE CARASAU** **FOCACCIA**
ORIGANO al pomodoro

Formaggi

GORGONZOLA **TALLEGGIO**
PARMIGIANO **BURRATINA**

Antipasti familiari

SOUPE VELOUTÉE (V) **CARPACCIO DE BAR,** **MINI FOCACCIONA** (V) **VITTELLO TONNATO**
DE POTIRON & **BOTTARGA** & **ALLA STRACCIATELA,** & **TRADITIONALE**
CHÂTAIGNES GRILLÉES AU CHARBON STRACCIATELLA FUMÉE PICKLES DE TOMATES

MINI ARANCINI & **ARUGULA, PARMESAN,** & **MINI FOCACCIONA**
À LA TRUFFE NOIRE, & **PIGNON TORREFIÉ,** (V) & **MORTADELLA SICILIANA,**
ROQUETTE VINAIGRETTE, CROUTONS PARMESAN CITRON, HUILE D'OLIVE

Secondi

RISOTTO **SAINT JACQUES** **LASAGNE** **COTOLETA DE VEAU** & **CALZONE**
AI FUNGHI PORCINI & **EN COQUILLE** & **AU PINTADE FERMIER,** & **A LA MILANES** & **CAPRESSE** (V)
(V) GRATINÉE IN CROSTA VERDE, SUR CRÈME DE CHATAIGNES VIERGE CAPRES, CITRON

Contorni

POMMES DE TERRE & **PETITS OIGNONS** & **BROCOLINI ET CEPES GRILLÉES,**
GRENAILLE, & **AIGRE DOUX** & **CITRON**
JOUE DE PORC, ROQUETTE VINAIGRE BALSAMIQUE VIEILLI 12 ANS

Dolce

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

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

Menu 72 euros par personne / Bottomless prosecco 50 euros par personne

(V) VÉGÉTARIEN

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



Menù Festivo Buffet Brunch - 25.12

Salumi

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

COPPA **PANE CARASAU** **FOCACCIA**
ORIGANO al pomodoro

Formaggi

GORGONZOLA **TALLEGGIO**
PARMIGIANO **BURRATINA**

Antipasti familiari

CREAMY PUMPKIN SOUP, (V) & **SEABASS CARPACCIO, BOTTARGA,** & **MINI FOCACCIONA ALLA STRACCIATELA,** (V) & **VITTELLO TONNATO TRADIZIONALE**
CHARCOAL-GRILLED CHESTNUTS AND SMOKED STRACCIATELLA TOMATO PICKLES

MINI ARANCINI WITH BLACK TRUFFLE, & **ARUGULA, PARMESAN, ROASTED PINE NUTS,** (V) & **MINI FOCACCIONA MORTADELLA SICILIANA,**
ARUGULA VINAIGRETTE, PARMESAN CROUTONS LEMON, OLIVE OIL

Secondi

RISOTTO (V) & **SCALLOPS IN THE SHELL** & **LASAGNA WITH FREE-RANGE GUINEA FOWL** & **VEAL MILANESE WITH VIRGIN SAUCE AND CAPERS,** & **CALZONE** (V)
AI FUNGHI PORCINI GRATINATED IN A GREEN CRUST, BAKED IN A CHARCOAL OVEN ON A CHESTNUT CREAM AND PARMIGIANO LEMON CAPRESSE

Contorni

NEW POTATOES, & **SMALL ONIONS IN SWEET AND SOUR SAUCE** & **GRILLED BROCCOLINI AND PORCINI MUSHROOMS, LEMON**
PORK CHEEK, ARUGULA 12-YEAR-OLD AGED BALSAMIC VINEGAR

Dolce

FILIA YULE & **BABA AMARETTO** & **SFOGLIATELLE** & **CANNOLO** & **PANETTONE**
LOG **PANDORO** & **TORTA CAPRES** & **CHIACCHERE**
TIRAMISU

72 euros per person / Bottomless prosecco 50 euros per person

(V) VEGETARIAN

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