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BAYLON

- BISTROT E COCKTAIL BAR -

BISTROT



RELAIS &
CHATEAUX

Starter

POACHED EGG, SOFT POTATO CREAM, ROCKET SALAD
AND GRANA PADANO / 18

SEASONAL HUMMUS AND VEGETABLES IN OIL / 16

BEEF TARTARE, CAPERS, PICKLED SHALLOT AND MAYONNAISE / 22

WHITE FISH CARPACCIO, ♣ MIX SALAD AND CITRONETTE / 24

PROSCIUTTO AGED 24 MONTHS WITH BUFFALO MOZZARELLA / 22

SELECTION OF NATIONAL CURED MEATS AND CHEESES / 26

First Course

SPAGHETTONE, WITH CLAMS, BOTTARGA AND MARJORAM / 26

GNOCCHETTI WITH AUBERGINE, ♣ DATTERINO TOMATO
AND RICOTTA CHEESE / 23

TAGLIOLINO WITH TOMATO SAUCE AND PARMIGIANO REGGIANO / 23

FIRST COURSE OF THE DAY / 23

Main Course

GRILLED BEEF, VEGETABLES AND MEAT JUS / 29

CATCH OF THE DAY, ♣ POTATO CREAM AND VIERGE SAUCE / 29

GLAZED RIBS, SEASONING POTATOES, BBQ SAUCE AND MIX SALAD / 26

AUBERGINE PARMIGIANA / 25

SIDE DISH / 12

Dessert

MY VERSION OF GRANDMA'S PIE / 12
tartlet with lemon custard, with crumble and toasted pine nuts

TIRAMISU ♣ SEMIFREDDO WITH HOMEMADE LADYFINGERS / 12

CREAM PUFF WITH FRENCH CHANTILLY, CARAMEL,
SLIGHTLY SALTED MOU AND CHOCOLATE SAUCE / 14

PAVLOVA WITH STRAWBERRY ♣ SORBET,
VANILLA DIPLOMATIC CREAM
AND RED FRUITS / 14



Please inform our staff of any allergies,
intolerances or diet requirements you may have while placing your order. Thank you.

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.

♣ Frozen product. ♣ Non-seasonal products can be frozen.

♣ Product subject to a heat reduction procedure
for preservation purpose.