



LA ROSE DES VENTS
RESTAURANT

*In the heart of the Mediterranean,
whispered tales tell of "La Rose des Vents",
a mystical compass rose guiding
ailors through tempests and tranquil seas alike.*

*Legends claim its petals hold secrets
of lost treasures and safe passages,
eternally safeguarding those who dare
to follow its whispered wisdom.*

OYSTER BAR

OSTRICHE <i>Oyster Tarbouriech N°3</i>	10
SCAMPI DI SICILIA	18 /100g
SCAMPI NORVEGIA	25 /100g
GAMBERI ROSSI DI MAZARA DEL VALLO	18 /100g
CARPACCIO DI GAMBERI ROSSI DI MAZZARA DEL VALLO <i>Red King Prawn Carpaccio and olive oil</i>	36
TARTARE DI SPIGOLA <i>Seabass tartare with avocado and lime</i>	32
TARTARE DI TONNO ROSSO E SCAMPI <i>Red Tuna tartare with scampi and yellow confit tomato coulis</i>	38
CARPACCIO DI SPIGOLA CON SALICORNIA <i>Seabass carpaccio with salicornia and lime</i>	24

STARTERS

KING CRAB OLIO E LIMONE	75
<i>King crab, oil and lemon</i>	
POLPO GALIZIANO CON CREMOSO DI PATATE	36
<i>Octopus, potatoes puree, Salicornia, chives, candied tomato, spicy crumble</i>	
CATALANA DI ASTICE O ARAGOSTA ROYAL	22 - 30
<i>Steamed lobster, boiled potatoes, cherry tomatoes, celery, red onions, black olives, fresh basil and parsil</i>	/100g
MOSCARDINO AFFOGATO	30
<i>Baby squid with tomato sauce</i>	
IMPEPATA DI COZZE	25
<i>Peppered Mussels</i>	
CARPACCIO DI MANZO	24
<i>Beef carpaccio with rucola and parmesan</i>	

SALADS

NIÇOISE	26
<i>Lattuce, tuna, green beans, boiled eggs, tomatoes, olives, anchovies</i>	
QUINOA & AVOCADO	22
<i>Avocado, quinoa, vegetables</i>	
BURRATA PUGLIESE CON DATTERINI ROSSI E GIALLI	25
<i>Burrata Pugliese with datterini tomatoes red and yellow, basil</i>	
RUCOLA E POMODORINI	16
<i>Rocket salad and tomatoes</i>	
CAESAR SALAD	30
<i>Romaine lettuce, grilled chicken, boiled egg, bacon, anchovies, parmesan cheese and bread croutons</i>	

PASTA

TAGLIOLINI AGLI SCAMPI	65
<i>Tagliolini with scampi, garlic, basil, bisque</i>	
GNOCCHETTI POMODORO E BASILICO	29
<i>Gnocchetti with tomato sauce and basil</i>	
GNOCCHETTI GAMBERI ROSSI, POMODORINI E PECORINO	44
<i>Gnocchetti with red king prawns, cherry tomatoes, basil, Pecorino cheese</i>	
SPAGHETTI ALLE VONGOLE	39
<i>Spaghetti with clams</i>	
TAGLIOLINI ALL'ASTICE O ARAGOSTA ROYAL	22 - 30
<i>Tagliolini with lobster, basil, cherry tomato</i>	/100g
TAGLIOLINI CON PESCATO DEL GIORNO	55
<i>Catch of the day tagliolini with basil and cherry tomato</i>	
CASARECCE SPIGOLA E LIMONE	38
<i>Artisanal pasta with seabass and lemon</i>	

CATCH OF THE DAY

PESCATO DEL GIORNO	14 /100g
SCAMPI DI SICILIA	18 /100g
SCAMPI NORVEGIA	25 /100g
GAMBERI ROSSI	18 /100g
SOGLIOLA	16 /100g
SCORFANO	16 /100g
SPIGOLA	14 /100g
ORATA	14 /100g
ROMBO	14 /100g
DENTICE	14 /100g
ARAGOSTA ROYAL	30 /100g
ASTICE BLU	22 /100g

MAIN COURSES

TRANCIO DI PESCATO DEL GIORNO <i>Catch of the day</i>	45
MILANESI DI VITELLO <i>Filet of Veal Milanese style</i>	48
ENTRECOTE DI WAGYU <i>Wagyu Entrecôte</i>	98
HAMBURGER <i>Hamburger, mayo, tomatoes, roman lettuce, cheddar</i>	35

SIDES

FRENCH FRIES	14
PATATA PREZZEMOLATA	14
VERDURE MISTE GRIGLIATE	15
BROCCOLETTI	18

DESSERTS

FRUTTA E FRUTTINI	33
<i>Mix of fresh fruit and fruttini ice cream</i>	
GELATO ALLA VANIGLIA À LA MINUTE	16
<i>Homemade vanilla ice cream à la minute</i>	
SORBETTO	16
TAGLIATA DI FRUTTA	22
<i>Selection of seasonal fruit platter</i>	
TIRAMISÙ	16
<i>Mascarpone cheese cream with savoiardi and coffee</i>	
CHEESECAKE AL PASSION FRUIT AND COCONUT	18
<i>Coconut cheesecake with passion fruit</i>	
TRILOGIA AL CIOCCOLATO	16