







### **Le Carré Français: a unique concept in Italy.**

Le Carré Français was born in 2015 thanks to some French artisans who aimed at creating a brand new place where they could represent the different faces of culinary art. Today, this gourmand restaurant proposes 10 specified savoir-faire, in order to offer the best of French culinary traditions:

Bistrot, bakery, pastry, viennoiserie, creperie, French cheeses, bar, wines, Champagne and grocery

### **Our bistrot: unique homemade dishes**

Every day, our Chefs prepare recipes made with fresh products from France, carefully selected among the best suppliers, respecting the rules and the art of French cuisine.

A few examples:

- Our bread is made with flour coming from the mill of Chars, right outside Paris;
- All our pastries are made every day by our French Chef pâtissier and they fully respect the traditions of French pâtisserie;
- Our croissants are made every morning with a touch of layers of butter, typical of handmade croissants;
- Our cocktails are made with a mix of French flavors and they are unique in Rome.

**We Are Open Every Day Continuously**

Breakfast  
Lunch  
Tea room  
Aperitif  
Dinner  
After theatre

Monday to thursday : from 7:00, kitchen is open until 22:30  
Friday and saturday : from 8:00, kitchen is open until 23:30  
Sunday : from 8:00, kitchen is open until 22:30



## APERITIF

### Oysters and Champagne

€ 20

3 Oysters n.2 from Brittany, Normandy or Aquitaine served on ice with homemade whole-wheat bread, lemon, salted butter and a glass of Champagne

### Foie gras

€ 20

A whole semi-baked Foie Gras , homemade croutons and “chutney maison”

### Atlantic slate

€ 19

Smoked salmon, lemon, homemade bread and butter

### Cheese board

€ 19

Assortiment de 4 fromages affinés français de saison, pain maison

### Cold cuts platter

€ 19

French cold cuts assortment

### Tris of Quiches from our oven



€ 19

- Lorraine
- Saumon
- Végétarienne

## TO SHARE

### French oysters n.2 from Brittany, Normandy or Aquitaine

€ 24

6 oysters served on ice with homemade whole-wheat bread, lemon and salted butter  

### Carré's melted cheese

Mont d'Or cheese served hot, French fries  
pommes de terre frites

- With cold cuts

€ 40

- Without cold cuts

€ 25

### Antipasto mixte à la française

€ 29

Big slate with 3 cheese types , smoked duck breast,  
bowl of Carré, foie gras, saucisson and Auvergne cold cuts

### Assiette Duo

€ 22

French seasonal cold cuts and cheese assortment with  
homemade whole-wheat bread

### Club Sandwich


€ 18


Home bread, chicken, tomato, green salad, bacon,  
hard-boiled egg and mayonnaise





## STARTERS

### HOT STARTERS

Escargots  € 14  
6 escargots with garlic and parsley butter


Œuf Parfait  € 16  
Egg cooked at 63° Farehneit, Cardoncelli mushrooms, air of truffle

Onion Soup  € 12  
Served with slices of homemade bread gratin  
with Emmenthal grated cheese

Poêlée of Champignons mushrooms  € 14

Velvety of pumpkin, carrots and chestnut  € 12  
With cubes of black butter and curry flavored bread

Salmon tasting  € 20  
Smoked, tataki and unilateral

The gardener's pan (200gr)  € 12  
5 mixed vegetables, new potatoes, pureed "Cannellino"  
beans, celery, sun-dried tomatoes and julienned zucchini

### COLD STARTERS

Scallops Carpaccio with virgin sauce  € 17  
Avec sauce vierge



Foie gras  € 20  
A whole semi-baked Foie Gras and "Chutney Maison"

Ray salad  € 14  
on a bed of avocado and citrus crème fraîche


Set of 3 seasonal French cheeses  € 14

### SALADS

Homard  € 22  
Salade verte, homard tiède, mangue fraîche, menthe

Goat salad € 14  
Mesclun salad, vinaigrette, goat cheese croutons  

Niçoise  € 15  
Green salad, eggs, green beans, anchovies,  
cherry tomatoes, tuna, black olives

Vegetarian  € 14  
Mixed salad, lentils, citrus fennel, grated carrots, avocado



## OUR SPECIALTIES

- *All our dishes can be served with homemade purée (mashed potatoes), french fries, rice, green salad.* •

### Carrés tartare €20

Minced sirloin steak seasoned with shallot, gherkins, parsley, capers, Dijon mustard, Worcester, Tabasco and egg yolk

### Navarin d'agneau € 26

Lamb shoulder cooked at a low temperature with thyme and new potatoes, sautéed turnip and celery

### Hachis Parmentier € 19

Napoleon beer braised pot roast with homemade potatoes purée, au gratin with Emmenthal

### Boeuf bourguignon € 22

Beef cheek braised with red wine and carrots

### The fondue of Carré € 40

Mont d'Or cheese served hot  
French fries, 4 types of cold cuts, salad

### Salt cod brandade € 17

Creamed cod with parsley sauce and homemade purée

### The gardener's pan (400gr) € 19

5 mixed vegetables, new potatoes, pureed "Cannellino" beans, celery, sun-dried tomatoes and julienned zucchini

## OUR BURGERS

### Carré's burger € 20

Beef hamburger 180 g, bread from our oven, tomato, salad, onion, cheese and béarnaise sauce

### Lobster burger € 25

With avocado and black sepi homemade bread

### Vegetarian burger € 17

Homemade spinach-scented burger bun  
with 5 seasonal vegetables



## MEAT MAIN COURSES

<b>Duck breast in orange sauce</b> 🍷	€ 22
Sliced duck from South-West (PGI/PDO) in orange sauce	
<b>Supreme chicken</b> 🍷	€ 20
Chicken breast and “morilles” mushrooms served with homemade purée	
<b>Tournedos Rossini</b>	€ 26
Tenderloin medallion, red wine reduction, a slice of toasted bread, foie gras, truffle	
<b>Entrecôte</b> 🍷	€ 24
Beef steak with mustard sauce, béarnaise and mushrooms	
<b>Carré's lamb</b>	€ 28
Lamb ribs with new potatoes and thyme-flavored vegetables	



## PLATS DE LA MER

<b>French oysters</b> N°2 from Brittany, Normandy or Aquitaine 🍷	
served on ice with homemade bread, lemon and salted butter	
3 pieces	€ 12
6 pieces	€ 24
12 pieces	€ 44
<b>Salmon tartare</b> 🍷	€ 19
Salmon marinated with lime and dill accompanied with a chives crème fraîche	
<b>Soupe Outre-Mer</b>	€ 26
Lobster, salmon, clams, scallops and large croutons of homemade baguette	
<b>Scallops with mashed potatoes</b> 🍷	€ 25
<b>Ricard flamed squids</b> 🍷	€ 19
And sun-dried tomatoes served with “Cannellino” beans	

## EXTRA SIDE DISHES

<b>Pureed potatoes</b> 🍷	€ 5
<b>French fries</b> 🍷	€ 5
<b>Mixed salad</b> 🍷	€ 5
<b>Poêlée of vegetables</b> 🍷	€ 11
<b>Poêlée of champignons mushrooms</b> 🍷	€ 14



# CHEESES



Single €5

Double €10

Trio €13

Tasting dish €18








*All our cheeses are made by the fromagerie Beillevaire. La fromagerie makes 400 different kinds of cheese, selected for their quality and originality. The milk is harvested every day in the farms all around the fromagerie; then, the cheeses are made without any heat treatment.*

*Beillevaire's cheeses get aged in their own cellars in Machecoul (West France). The cheeses are available at the CARRE FRANCAIS when they reach the best of their ripening and tasting quality.*



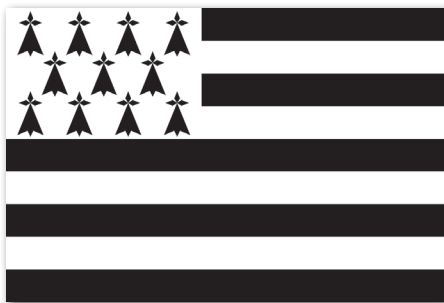


## DESSERTS

Gourmet coffee 	€ 6
Homemade crème brûlée 	€ 8
Macarons {3 pieces} 	€ 7
French traditional bakery  all the desserts of the day are served on a tray, directly from our pastry showcase	€ 8
Sliced seasonal fruit 	€ 8

## BRITTANY CREPES

Butter and sugar	€6
Lemon and honey	€7
Jam	€7
Dark Chocolate	€8
Salted butter caramel	€8
Caramelized apples	€9
Crêpe suzette	€10





## WINES AND CHAMPAGNES BY THE GLASS

### RED WINES

Beaujolais	€ 5
Côtes du Rhône	€ 6
Bordeaux	€ 7
Bourgogne	€ 8

### ROSÉ WINE

Saint Tropez	€ 5
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### WHITE WINES

Gewurtztraminer	€ 7
Sauternes	€ 9
Chablis	€ 9

### CHAMPAGNES

Besserat de Bellefont	€ 12
Rosè	€ 12



## DIGESTIVES

Poire Williams Grande Réserve 43%	€ 7
Framboise Sauvage Grande Réserve 43%	€ 7
Mirabelle Grande Réserve 43%	€ 7
Kirsch Vieux Grande Réserve 43%	€ 7
Vieille Prune Grande Réserve 40%	€ 7
Marc d'Alsace Gewurztramner Grande Réserve 45%	€ 7
Marc de Champagne Richard Lucien	€ 10



## COFFEE AND HOT DRINKS

Espresso	€ 1
Macchiato	€ 1
Decaf coffee	€1,5
Cold coffee	€1,3
Coffee shake	€ 3
American coffee	€1,3
Decaf American coffee	€1,5
Double espresso	€ 2
Moroccan coffee	€1,3
Cappuccino	€1,5
Decaf cappuccino	€2,5
Soy cappuccino	€ 2
Café latte	€ 2
Soy café latte	€2,5
Barley coffee	
• <i>Small</i>	€1,5
• <i>Large</i>	€ 2
Ginger	
• <i>Small</i>	€1,5
• <i>Large</i>	€ 2
Hot milk / soy milk	€ 2
Traditional hot chocolate	€ 5
Tea black / green / red / natural or infusion	€ 5

## ALCOHOLIC

Cider (33cl)	€ 4
Cider (75cl)	€ 9
Beer (33cl)	€ 5



## FRESH DRINKS




Mineral water (0.50l) still/sparkling	€1,5
Mineral water (1l)	€ 2
Perrier (75cl)	€ 4
Pressed fruit orange, lemon, grapefruit	€ 4,5
Homemade ice tea	€ 3
Variety of French sugar free lemonade	€3,5
Fruit juice	€ 3
Ice tea (lemon, peach)	€ 3,5
Cold milk	€ 1,5
Coca Cola	€ 3,5
Coca Cola Zero	€ 3,5
Sprite	€ 3,5
Schweppes Tonic	€ 3,5
Schweppes Agrumes	€ 3,5



# MENU BREAK

*Everyday from 3:00 PM to 7:00 PM*

## THE SLATES

<b>Foie gras</b> 	€ 20
Semi-cooked foie gras with toast and shallot jam	
<b>Assorted Cheese</b> 	€ 19
assortment of 4 aged seasonal cheeses, homemade bread	
<b>Assorted Charcuterie</b> 	€ 19
French pork cured meat assortment	

## LES QUICHES

<b>Salmon</b>	€ 12
<b>Lorraine</b>	€ 9
Bacon, cheese	
<b>Vegetarian</b>	€ 9
Spinach, seasonal vegetables	

## THE TOASTS

<b>Sandwich Monsieur</b>	€ 9
Ham, melted cheese, bechamel sauce	
<b>Sandwich Madame</b>	€ 10
Ham, melted cheese, bechamel sauce, sunny side up egg	

## THE EGGS

<b>Sunny side up egg</b>	€7
<b>Scrambled Eggs</b>	€8
<b>Omelette</b>	€8
<b>Mushrooms Omelette</b>	€9
<b>Ham And Cheese Omelette</b>	€9
<b>Truffle Omelette</b>	€11

## LES SANDWICHES

<b>Club sandwich et portion de frites</b>	€ 18
Avec poulet, tomate, lardons, œuf dur, mesclun et mayonnaise	
<b>Ham&amp;cheese croissant</b>	€ 6
<b>Ham and cheese</b>	€ 6,5
<b>Tuna and mayonnaise</b>	€ 6,5
<b>Chicken</b>	€ 6,5
<b>Goat cheese, walnut and honey</b>	€ 6,5
<b>Vegetarian</b>	€ 6,5
<b>Salmon</b>	€ 7,5

*Net prices in Euros including taxes and service*



## BRITTANY GALLETES



*All our galettes are made with biologic  
black wheat flour which is gluten free*

<b>Parisian</b> Ham, cheese	€12
<b>Complète</b> Ham, cheese, egg on the plate	€13
<b>Aveyronnaise</b> Ham, roquefort cheese, onions	€13
<b>Salmon</b> Salmon, crème fraîche, chives	€14
<b>Seguin</b> Goat cheese, honey, walnut	€13
<b>Périgord</b> Smoked duck breast, cheese	€13
<b>Vegetarian</b> Vegetables, aromatic herbs	€13

## BRITTANY CREPES

Butter and sugar	€6
Lemon and honey	€7
Jam	€7
Chocolate	€8
Salted butter caramel	€9
Caramelized apples	€10
Crêpe suzette	€10

## CROISSANTS AND PASTRIES

*All our Boulangerie's daily pastries,  
as well as all of our Chef Patissier's  
daily creations, are presented in our window.*



WE INFORM OUR CUSTOMERS THAT OUR RECIPES  
CAN CONTAIN THE FOLLOWING ALLERGENS:

FISH  
MOLLUSCS  
DAIRY  
GLUTEN  
NUTS  
SHELLFISH  
PEANUTS  
LUPINS  
EGGS  
SULFUR AND SULPHITES  
SOY  
SESAME  
MUSTARD  
CELERY

OUR STAFF IS AT YOUR DISPOSAL FOR ANY FURTHER INFORMATION  
AND FOR ALL YOUR QUESTIONS.

- ALL OUR FISH HAS BEEN SUBJECTED TO BLAST CHILLING REC. CE 853 - 04 -



NO ADDED GLUTEN (gluten trace possible)



PRESENCE OR TRACE OF DRIED FRUITS



PRESENCE OR TRACE OF MILK OR DERIVATIVES



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