

*chez*  
*Camille*  
– petit bistrot –



## STARTERS

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- 1 TARTARE** Beef tartare (160gr) French seasoned (onion, capres, anchovies, mustard seed, pickled cucumber, sundried tomatoes), with quail egg yolk 12,00
- 2 ANCHOVIES** Anchovies from the Cantabrian Sea served with burrata cheese, slightly salted butter, green sauce, Piedmontese red sauce 14,00
- 3 CHEESE PLATTER** French cheese platter, with side compote pumpkin, red onion jam, fig jam, chestnut honey 🍯 13,00
- 4 DUCK BREAST** Honey duck breast with Jerusalem artichoke cream 11,00
- 5 SOUP** Truffle soup 9,00
- 6 CAPONATA** Chopped panfried seasonal vegetables 🍷 7,00

## TRADITIONAL BUCKWHEAT FLOUR GALETTES

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(GLUTEN FREE)

- 7 ADÈLE** Ham and cheese 🍷 7,50
- 8 BÉATRICE** Sunny-side-up egg, ham and cheese 🍷 8,50
- 9 VALÉRIE** Mixed salad leaves, goat cheese, honey, walnuts 🍷 🍯 9,00
- 10 BÉCASSINE** Carrot cream, grilled goat cheese, red onion jam 🍷 🍯 10,00
- 11 CHLOÉ** Spinach\*, cream cheese, marinated salmon 🍷 13,00

## CHEZ CAMILLE BUCKWHEAT FLOUR GALETTES

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(GLUTEN FREE)

<b>12 ROXANE</b>	Pumpkin cream, Roquefort cheese, walnuts  	9,00
<b>13 LUCILE</b>	Grilled eggplants, pistachio cream, sun-dried tomatoes, grilled smoked mozzarella  	10,00
<b>14 BELLE DES CHAMPS</b>	Camembert cheese, goat cheese, Bleu cheese, Reblochon cheese, roasted almonds  	10,00
<b>15 IRIS</b>	Jerusalem artichoke cream, codfish, ricotta cheese, lemon flakes, hazelnuts 	14,00
<b>16 LOUISE</b>	Marinated salmon, burrata cheese, cherry tomatoes on potatoes cream 	13,00
<b>17 SISSI</b>	Apple and fennel flavored minced chicken and pork, Reblochon de Savoie, potatoes with rosemary, red onion jam 	11,00
<b>18 ALBERTINE</b>	Mixed salad, speck smoked ham, Brie cheese, cherry tomatoes topped with basil pesto without garlic 	9,50
<b>19 YVONNE</b>	Mushrooms, sausage, cheese flakes 	12,00

## OMELETTES

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COOKED ON THE TRADITIONAL CRÊPE MAKER, NO ADDED FATS  
(WITH SIDE MIXED SALAD AND TOMATOES)

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|-------------------|--------------------------|------|
| <b>20 ADELINE</b> | Ham and cheese 🌱         | 8,00 |
| <b>21 OLIVE</b>   | Spinaches* and cheese 🌱🌱 | 8,00 |

## SALADS

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- |                     |  |       |
|---------------------|--|-------|
| <b>22 BÉRENGÈRE</b> | Mixed salad, chicken breast, Parmesan cheese flakes, crispy bacon, boiled egg, bread croutons, Caesar dressing | 10,00 |
| <b>23 FANNY</b>     | Mixed salad, boiled egg, tomatoes, tuna fish, black olives, anchovies  | 9,00  |





## SWEET CRÊPES

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<b>24 TRADITIONAL SWEET CRÊPES:</b>	dark chocolate, Nutella, orange jam, apricot jam, honey or sugar, salted caramel	5,00
<b>25 LOULOU</b>	Sugar and fresh lemon juice	5,00
<b>26 SOPHIE</b>	Apricot jam and dark chocolate	6,00
<b>27 MARTINE</b>	Orange jam and dark chocolate	6,00
<b>28 JEANNE</b>	Shredded coconut and dark chocolate	6,00
<b>29 CHARLOTTE</b>	Dark chocolate, white chocolate chips almonds, whipped cream	7,00
<b>30 BÉNÉDICTE</b>	Black cherries, dark chocolate, whipped cream, hazelnut grain	7,00
<b>31 SUZETTE</b>	Lemon and orange juice, flambé with Grand Marnier	7,00
<b>32 JOSÉPHINE</b>	Caramelized apple, almond cream, red fruit coulis	7,00
<b>33 BRIGITTE</b>	Chestnuts cream, dark chocolate, whipped cream and meringue	7,50

## DESSERT (SINGLE-SERVING)

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<b>34</b>	Semifreddo. Gluten free 	5,00
<b>35</b>	Brownie. Gluten free 	2,50
<b>36</b>	Rice flour biscuits, with apricot jam or cream. Gluten free 	2,50
<b>37</b>	Muffin: plain, chocolate, wild berries or lemon. Gluten free 	3,00
<b>38</b>	Macarons: vanilla, chocolate, raspberry, coffee, lemon, orange	2,00
<b>39</b>	Dessert of the day	5,00

## DRINKS

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Microfiltered water - still or sparkling, glass 0,50  
Microfiltered water - still or sparkling, 50 cl bottle 1,00

### Soft drink

Cocacola, Cocacola Zero, Fanta 33 cl 2,50  
Tonica water - Gazzosa - Chinotto Lurisia 3,50  
Ice tea (lemon or peach) 2,50

### Apple cider: sweet or dry

Cup 22 cl 4,00  
Bottle 75 cl 13,00

### Apple cider rosé

Cup 22 cl 5,00  
Bottle 75 cl 15,00

## WHITE WINE

(glass/bottle)

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### Balbi Soprani - Gavi D.O.C.G. 75cl

*Coming from the Cortese grapes of a small hilly area of the province of Alessandria near the city of Gavi*  
*Bouquet: Delicate, with hints of fresh fruit.*  
*Taste: Dry, pleasant, fresh and harmonious.*  
*Alcohol content: 12,5%*

5,00 / 20,00

### Balbi Soprani - Roero Arneis DOCG

*100% Arneis*  
*Bouquet: Fresh and fruity.*  
*Taste: Dry with hints of almond.*  
*Alcohol content: 13,5%*

5,50 / 24,00

### Balbi Soprani - Moscato d'Asti DOCG 75cl

*Obtained exclusively from white Moscato grapes from 52 municipalities between the provinces of Asti, Alessandria and Cuneo*  
*Bouquet: Harmonious, fragrant, typical of Moscato grapes.*  
*Taste: Sweet, pleasantly aromatic, fruity and harmonious.*  
*Alcohol content: 5,5%*

4,00/ 16,00

### Domanine Ménard-Gaborit - AOC Muscadet Sèvre at Maine sur Lie Cuvée Les Princes

*100% Melon de Bourgogne*  
*Bouquet: Great freshness of white fruits on the nose, with notes of white flowers, iodized and savory. The ocean is very close and its influence is felt.*  
*Taste: On the palate it confirms the aromas with hints of citrus, green apple, light tannins and excellent minerality.*  
*Alcohol content: 12%*

5,00/ 22,00

## WHITE WINE

(glass/bottle)

### Domaine Besson - Chablis 75cl

100% Chardonnay, coming from Chablis - Bourgogne Chablis area

Bouquet: The nose is fresh and fruity with strong notes of citrus, lemon and grapefruit and white flowers.

Taste: On the palate it keeps its olfactory promises, with a marked and iodized finish, persistent, fresh and delicate.

Alcohol content: 12,5%

- / 33,00

### Samazeuilh - Chateau Recougne Bordeaux Blanc 75cl

50% Sauvignon Blanc - 50% Sémillon - Galgon, Bordeaux area

Bouquet: aromas of grapefruit and green apple.

Taste: Sapid, dry, citrine and very fruity with a fresh and sharp finish.

Alcohol content: 13%

6,00 / 29,00

### Domaine Des Rabicattes - Pouilly Fumé 75cl

100% Sauvignon Blanc

Bouquet: The nose is explosive and exuberant, with notes of exotic fruits, litchis and rose petals.

Taste: On the palate it has a nice intensity, fleshy and round, with a pleasantly persistent finish.

Alcohol content: 13,5%.

6,50 / 30,00

## RED WINE

(glass/bottle)

### Balbi Soprani - Barbera d'Asti D.O.C.G. 75cl

Coming from Barbera grapes grown in a large hilly area in the provinces of Asti and Alessandria, characterized by calcareous, clayey and sandy elements

Bouquet: Vinous, ethereal, with fragrances of blackberry, plum and spices.

Taste: Dry, round, full-bodied and decisive. It becomes more harmonious with aging.

Alcohol content: 13,5%

5,00 / 20,00

### Domaine Michelas - Saint Jemms - IGP Collines Rhodaniennes Syrah de St. Jemms 75cl

100% Syrah - Mercuriol - Valle del Rodano nord

Bouquet: The nose has an explosive bouquet of aromas dominated by the freshness of black currant.

Taste: On the palate the attack is fresh with notes of blackberry and black currant.

Alcohol content: 13%

6,50 / 28,00

### Bordeaux - Samazeuilh - Château des Bardes AOC Saint-Emilion Grand Cru 75cl

88% Merlot - 11% Cabernet Sauvignon 1% Cabernet franc

Bouquet: The nose has a warm and intense bouquet of mocha and sugary spices.

Taste: On the palate it detects firm tannins, with deep aromas of black cherries, enveloped by subtle vanilla notes.

Alcohol content: 14,5%

- / 45,00

### Domiane - Durieu Côtes du Rhône 75cl

50% Carignan - 20% Grenache - 15% Syrah - Côtes du Rhône area

Bouquet: Hints of black fruits, with important notes of pepper and spices.

Taste: hearty and powerful.

Alcohol content: 14,5%

6,50 / 32,00

## ROSÉ WINE

(glass/bottle)

### AOC Côtes de Provence Caprice de Clementine

70% Grenache - 30% Cinsault

*Bouquet:* The nose is fresh and expressive with hints of red fruits and spices, rosemary and lavender.

*Taste:* On the palate it is frank, with a finish on red fruits and spices, greasy and fragrant.

Alcohol content: 13%

5,50 / 25,00

## SPARKLING WINE

(glass/bottle)

### Balbi Soprani - Corte Castello Pinot Spumante Brut 75cl

Pinot

*Bouquet:* Delicate with a scent of bread crust.

*Taste:* pleasantly dry.

Alcohol content: 11,5%

4,00 / 18,00

### Joseph Cattin - Crémant d'Alsace 75cl

70% Pinot Blanc - 30% Auxerrois

*Bouquet:* Crunchy and fruity, with white flowers, apple, pear and white peach stand out.

*Taste:* Freshness and liveliness give volume and relief.

The silky and fine bubbles give a pleasantly frank finish.

Alcohol content: 12%

6,00 / 30,00

### Champagne Bernard Naudé - Brut Tradition 75cl

90% Pinot Meunier - 10% Pinot Noir - Marne Valley area

*Bouquet:* The nose evokes aromas of peaches in syrup, violet and peppery, smoky and clayey, with hints of fennel, green lemon and black currant.

*Taste:* On the palate it is soft and fresh with a creamy effervescence.

The finish is generous and leaves a very persistent fruity mark.

The silky and fine bubbles give a pleasantly frank finish.

Alcohol content: 12%

10,00 / 38,00



## CRAFT BEER BIRRIFICIO CASTAGNERO (ROSTA TURIN)

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### La bianca

Blonde beer, it is slightly veiled, the use of wheat makes this beer refreshing, with aromas of ripe banana and cloves.

Alcohol content: 5,5%

CONTAINS GLUTEN

7,00

### La bionda

Blonde beer. The use of hops of American origin give it a pleasant bitterness and fresh citrus notes.

Alcoholic content: 5,5%

CONTAINS GLUTEN

7,00

### La ramata

Amber beer, notes of caramel given by the malts used, hints of ripe yellow-fleshed fruit characteristic of the yeast used.

Alcoholic content: 6%

CONTAINS GLUTEN

7,00

### La rossa

Mahogany beer, the roasted notes of the malts and the use of hops of German origin dampen the ethyl, making this beer pleasant and structured.

Alcoholic content: 7%

CONTAINS GLUTEN

7,00

## BRETON BEER

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### Bière DREMMWEL GWINIZ DU Blé noir (buckwheat)

An amber buckwheat beer brewed by the Brasserie de Bretagne.

Alcoholic content: 5.4%

GLUTEN FREE 

7,50

## HOT DRINKS

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Infusions — Selection of tea and herbal tea	2,50
Espresso	1,20
Caffé macchiato	1,20
Barley coffee (small)	1,20
Barley coffee (tall)	1,40
Ginseng coffee (small)	1,20
Ginseng coffee (tall)	1,40
Double espresso	2,00
Americano	2,00
Marocchino (hot chocolate, coffee, milk)	3,00
Decaf coffee	1,20
Hot chocolate	3,00

## APERITIF

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<b>1 CEZAR CIDER</b> Rosemary, Prosecco and dry apple cider	7,00
<b>2 AMERICAN GOLD</b> Bitter Campari, red vermouth, dry apple cider, ice, lemon twist and sliced orange	7,00
<b>3 SPARKLING GOLD</b> Aperol, dry apple cider, ice and sliced orange	7,00
<b>4 HUGO SPRITZ</b> Elderflower liquor, dry apple cider, selz, mint leaves and sliced orange	7,00
<b>5 KIR</b> White wine and Crème de Cassis	5,00
<b>6 KIR BRETON</b> Dry apple cider and Crème de Cassis	5,00
<b>7 KIR CAMILLE</b> Dry apple cider and Calvados	5,00
<b>8 KIR ROYAL</b> Prosecco and Crème de Cassis	5,00
<b>9 PASTIS</b> Pastis 51, water	4,00

## DIGESTIVE LIQUEURS

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Cognac	6,00
Armagnac	6,00
Calvados	4,00
Grappa	5,00
Rucolino	4,00
Limoncello	4,00

\* this product could be frozen  
Price may vary when adding or replacing ingredients

 GLUTEN FREE  
 VEG

### Allergen

Some products might contain allergens (celery, crustaceans, egg, fish, gluten, milk, molluscs, mustard, nuts, peanuts, sesame, shellfish and soya); for more details or information please don't hesitate to ask our waiter.

**Ingredients traditional buckwheat galettes:** buckwheat flour, water and salt  
**Ingredients sweet crêpes:** 00 flour, sugar, semi skimmed milk, eggs, butter and vanilla