

*chez*  
*Camille*  
– petit bistrot –



## STARTERS

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- |   |                       |   |       |
|---|-----------------------|---|-------|
| 1 | <b>CHEESE PLATTER</b> | French cheese platter, with side compote pumpkin, red onion jam, fig jam, chestnut honey 🌱🌱   | 14,00 |
| 2 | <b>TARTARE</b>        | Beef tartare (160gr) French seasoned (onion, capres, anchovies, mustard seed, pickled cucumber, sundried tomatoes), with quail egg yolk 🌱 | 12,00 |
| 3 | <b>ANCHOVIES</b>      | Anchovies from the Cantabrian Sea served with burrata cheese, slightly salted butter, green sauce, Piedmontese red sauce 🌱                | 12,00 |
| 4 | <b>SOUP</b>           | Onion soup 🌱  | 7,00  |
| 5 | <b>CAPONATA</b>       | Chopped panfried seasonal vegetables 🌱🌱   | 7,00  |

All starters are served with 00 flour bread or gluten free bread upon request

## TRADITIONAL BUCKWHEAT FLOUR GALETTES

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(GLUTEN FREE)

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|----|----------------------------|---|-------|
| 6  | <b>ADÈLE</b>               | Ham and cheese 🌱                                    | 8,00  |
| 7  | <b>BÉATRICE (COMPLÈTE)</b> | Sunny-side-up egg, ham and cheese 🌱                 | 9,00  |
| 8  | <b>VALÉRIE</b>             | Mixed salad leaves, goat cheese, honey, walnuts 🌱🌱  | 10,00 |
| 9  | <b>BÉCASSINE</b>           | Carrot cream, grilled goat cheese, red onion jam 🌱🌱 | 11,00 |
| 10 | <b>CHLOÉ</b>               | Spinach*, cream cheese, marinated salmon 🌱          | 13,00 |

## CHEZ CAMILLE BUCKWHEAT FLOUR GALETTES

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(GLUTEN FREE)

<b>11 ROXANE</b>	Pumpkin cream, Roquefort cheese, walnuts  	10,50
<b>12 LUCILLE</b>	Grilled eggplants, pistachio cream, sun-dried tomatoes, grilled smoked mozzarella  	11,00
<b>LUCILLE VEGAN</b>	Grilled eggplants, pistachio cream, sun-dried tomatoes, tofu cream with herbs  	12,00
<b>13 BELLE DES CHAMPS</b>	Camembert cheese, goat cheese, Bleu cheese, Reblochon cheese, roasted almonds  	11,00
<b>14 LOUISE</b>	Marinated salmon, burrata cheese, marinated tomatoes on potatoes cream 	14,00
<b>15 JACQUELINE</b>	Stewed leeks, seared scallops, crispy bacon 	15,00
<b>16 YVONNE</b>	Mushrooms, raw sausage, lactose-free Alta Badia cheese 	12,00
<b>17 ANAËLLE</b>	Pan-fried turnip tops, duck breast, Tropea red onion jam 	14,00

## OMELETTES

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

<b>18 ADELINE</b>	Ham and cheese 	8,00
<b>19 OLIVE</b>	Spinaches* and cheese  	8,00

## SALADS

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<b>20 BÉRENGÈRE</b>	Mixed salad, chicken breast, Parmesan cheese flakes, crispy bacon, boiled egg, bread croutons, Caesar dressing	11,00
<b>21 FANNY</b>	Mixed salad, boiled egg, tomatoes, tuna fish, black olives, anchovies	10,00

Omelettes and salads are served with 00 flour bread  
or gluten free bread upon request

## SWEET CRÊPES

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PREPARED WITH 00 FLOUR, MILK AND EGGS (CONTAINS GLUTEN)

<b>22 TRADITIONAL SWEET CRÊPES:</b>	dark chocolate, Nutella, orange jam, apricot jam, honey or sugar, salted caramel	5,00
<b>23 LOULOU</b>	Sugar and fresh lemon juice	5,00
<b>24 SOPHIE</b>	Apricot jam and dark chocolate	6,00
<b>25 MARTINE</b>	Orange jam and dark chocolate	6,00
<b>26 JEANNE</b>	Shredded coconut and dark chocolate	6,00
<b>27 CHARLOTTE</b>	Dark chocolate, white chocolate chips, almonds, whipped cream	7,50
<b>28 BÉNÉDICTE</b>	Black cherries, dark chocolate, whipped cream, hazelnut grain	7,00
<b>29 SUZETTE</b>	Lemon and orange juice, flambé with Grand Marnier	7,00
<b>30 JOSÉPHINE</b>	Caramelized apple, almond cream, red fruit coulis	7,50
<b>31 PÉTRONILLE</b>	Peach jam, dark chocolate, crumbled amaretti biscuits	7,50
<b>32 BRIGITTE</b>	Chestnuts cream, dark chocolate, whipped cream, meringue	7,50

## DESSERT (SINGLE-SERVING)

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<b>33</b>	Semifreddo. Gluten free 	5,00
<b>34</b>	Brownie. Gluten free 	2,50
<b>35</b>	Macarons	2,00
<b>36</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	3,00
Tonica water - Gazzosa - Chinotto Lurisia	3,50
Ice tea (lemon or peach)	3,00

### 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

### 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%*

6,00/ 27,00

## 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: 13,5%

- / 35,00

### 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%.

7,00 / 33,00

## RED WINE

(glass/bottle)

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

It originates from the Barbera grapes grown in the areas of the province of Asti, where the soil is characterized by calcareous, clayey and sandy elements.

Bouquet: Soft, complex bouquet, notes fragrances of berries, plums and spices.

Taste: Dry, round, velvety and full-bodied. Aging in wooden barrels adds elegance and softness.

Alcohol content: 14,5%

5,00 / 20,00

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

100% Syrah - Mercurol - 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 / 32,00

### Samazeuilh - Chateau Recougne AOC Bordeaux Supérieur 75cl

77% Merlot - 14% Cabernet franc 9% - Cabernet Sauvignon

Bouquet: The nose gives aromas of red fruits and blackberries.

Taste: On the palate it starts with hints of licorice that reveal a taste full of red fruits and roasted coffee.

Alcohol content: 14,5%

6,50 / 32,00

## RED WINE

(glass/bottle)

### 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

### AOC Bourgogne Côte Chalonnaise Vieilles Vignes

100% Pinot Noir

Bouquet: The nose has slight fruity notes of blackberries and black currant.

Taste: On the palate it is elegant, with good structure, great softness and elegance.

Alcohol content: 13,5%

- / 35,00

## ROSÉ WINE

(glass/bottle)

### AOC Côtes de Provence Caprice de Clementine

70% Grenache - 30% Cinsault

Bouquet: The nose has slight fruity notes of blackberries and black currant.

Taste: On the palate it is elegant, with good structure, great softness and elegance.

Alcohol content: 13%

6,00 / 28,00

## 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%

- / 40,00

## CRAFT BEER BIRRIFICIO CASTAGNERO (ROSTA TURIN)

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### French kiss

Blonde beer, saison style with the addition of Sichuan pepper and fresh lemon zest dry, malty and spicy finish with a sour and refreshing touch.

Alcohol content: 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	1,50
Caffé macchiato	1,50
Barley coffee (small)	1,40
Barley coffee (tall)	1,60
Ginseng coffee (small)	1,40
Ginseng coffee (tall)	1,60
Double espresso	2,50
Americano	2,50
Marocchino (hot chocolate, coffee, milk)	3,00
Decaf coffee	1,50
Hot chocolate	3,00
Hot chocolate with whipped cream	3,50

## APERITIF

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

## DIGESTIVE LIQUEURS

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Cognac	6,00
Armagnac	6,00
Calvados	4,00
Grappa	5,00
Amari	4,00

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

-  GLUTEN FREE
-  VEG
-  VEGAN

### 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