

chez
Camille
– petit bistrot –



STARTERS

CHEESE PLATTER	French cheese platter, with side compote pumpkin, red onion jam, fig jam, chestnut honey 🌱🌱	16,00
TARTARE	Beef tartare (160gr) French seasoned (onion, capres, anchovies, mustard seeds, pickled cucumber, sundried tomatoes), with quail egg yolk 🌱	14,00
BRANDADE	Brandade is an emulsion based on cod, olive oil, and potatoes. 🌱	10,00
SOUP	Onion soup 🌱	8,00
CAPONATA	Caponata di verdure di stagione 🌱🌱🌱	8,00

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

TRADITIONAL

BUCKWHEAT FLOUR GALETTES (GLUTEN FREE)

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

CHEZ CAMILLE

BUCKWHEAT FLOUR GALETTES (GLUTEN FREE)

ROXANE	Pumpkin cream, Roquefort cheese, walnuts  	11,00
LUCILLE	Grilled eggplants, pistachio cream, sundried tomatoes, grilled smoked mozzarella  	11,50
LUCILLE VEGAN	Grilled eggplants, pistachio cream, sundried tomatoes, tofu cream with herbs   	12,50
LAETITIA	Lentil and spinach curry with vegan tzatziki   	11,50
BELLE DES CHAMPS	Camembert cheese, goat cheese, Bleu cheese, Reblochon cheese, roasted almonds  	13,00
LOUISE	Marinated salmon, burrata cheese, cherry tomatoes on potatoes cream 	14,00
JACQUELINE	Stewed leeks with cream, seared scallops, crispy bacon 	16,00
YVONNE	Mushrooms, raw sausage, lactose-free Alta Badia cheese 	13,50
ANAËLLE	Pan-fried turnip tops, duck breast, orange sauce 	14,00

OMELETTES

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

ADELINE	Ham and cheese 	8,50
OLIVE	Spinaches* and cheese  	8,50

SALADS

BÉRENGÈRE	Mixed salad, chicken breast, Parmesan cheese flakes, crispy bacon, boiled egg, bread croutons, Caesar dressing	11,50
FANNY	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

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

TRADITIONAL SWEET CRÊPES	Dark chocolate, Nutella, orange jam, apricot jam, honey or sugar, salted caramel	6,00
LOULOU	Sugar and fresh lemon juice	5,00
SOPHIE	Apricot jam and dark chocolate	6,00
MARTINE	Orange jam and dark chocolate	6,00
JEANNE	Shredded coconut and dark chocolate	6,00
CHARLOTTE	Dark chocolate, white chocolate chips, almonds, whipped cream	7,50
BÉNÉDICTE	Black cherries, dark chocolate, whipped cream, hazelnut grain	7,00
SUZETTE	Lemon and orange juice, flambé with Grand Marnier	8,00
JOSÉPHINE	Caramelized apple, almond cream, red fruit coulis	8,00
PÉTRONILLE	Peach jam, dark chocolate, crumbled amaretti biscuits	7,50
BRIGITTE	Chestnuts cream, dark chocolate, whipped cream, meringue	8,00

DESSERT (SINGLE-SERVING)

Semifreddo. Gluten free 	6,00
Tarte Tatin Gluten free  Served with gluten-free cream ice cream, Crème fraîche, or whipped cream	6,00
Brownie. Gluten free 	3,00
Macarons	2,00
Dessert of the day	6,00

DRINKS

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

Soft drink

Cocacola, Cocacola Zero	3,00
Tonica water - Gazzosa - Chinotto Lurisia	3,00
Ice tea (lemon or peach)	3,00

Apple cider: sweet, dry or rosé

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

WHITE WINE

(glass/bottle)

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 D.O.C.G. 75cl

100% Arneis

Bouquet: Fresh and fruity

Taste: Dry with hints of almond

Alcohol content: 13,5%

5,50 / 24,00

Domaine Ménard-Gaborit -

AOC Muscadet Sèvre at Maine sur Lie Cuvée Les Princes 75cl

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%

6,50/ 30,00

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%

7,50 / 37,00

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%

6,50 / 30,00

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%

7,50 / 37,50

Joseph Cattin - Gewurztraminer Réserve - 75cl

100% Gewurztraminer

Bouquet: On the nose it is powerful and complex with notes of ripe fruits and exotic fruit (lychee and mango). Floral with hints of rose and citrus.

Spices (mint, cloves, pepper) and honey.

Taste: On the palate, its intense bouquet develops rich aromas of exotic fruits, rose, spices and licorice. A structured wine, well built, with great breadth.

Alcohol content: 13%

6,00 / 30,00

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 - Côtes du Rhône North

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%

7,00 / 35,00

RED WINE

(glass/bottle)

Samazeuilh - Chateau Recougne AOC Bordeaux Supérieur 75cl

6,50 / 32,00

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%

Domaine 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 75cl

100% Pinot Nero

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%

7,50 / 37,50

ORGANIC WINES

(glass/bottle)

Château l'Ermite d'Auzan

AOP Costières de Nîmes – Auzan Blanc 75cl

60% Roussanne – 20% Viognier – 20% Grenache Blanc - Southern Rhône Valley

Bouquet: The nose is fresh with aromas of fruits and white flowers, peach, litchi.

Taste: On the palate it is round, fresh and persistent.

Alcohol content: 12,5%

5,50 / 30,00

Château l'Ermite d'Auzan

AOP Costières de Nîmes – Auzan Rouge 75cl

40% Syrah – 30% Mourvèdre - 30% Grenache - Southern Rhône Valley

Bouquet: On the nose there is a scent of blackcurrant, vanilla, cinnamon

Taste: Full and broad taste on the palate, soft tannins.

Alcohol content: 14%

5,50 / 30,00

AOC Côtes de Provence Caprice de Clementine Rosé 75cl

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%

7,00 / 32,00

SPARKLING WINE

(glass/bottle)

Balbi Soprani - Corte Castello Piemonte DOC Brut Spumante 75cl

Chardonnay

Bouquet: floral and fruity aromas with slight notes of yeast.

Taste: fresh and balanced

Alcohol content: 12%

4,50 / 20,00

Balbi Soprani - Alta Langa D.O.C.G. Metodo classico 75cl

Pinot nero / Chardonnay

Bouquet: Wide aroma, reminiscent of white fruit and citrus with hints of bread crust and vanilla.

Taste: Full-bodied, with a good balance between saltiness and freshness.

Alcohol content: 12.5%

8,00 / 37,00

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%

8,00 / 35,00

Joseph Cattin - Crémant d'Alsace Rosé 75cl

100% Pinot Noir

Bouquet: on the nose and fresh with scents of red fruits and white fruits.

Taste: On the palate it keeps the olfactory promises, fresh, rich, indulgent.

Alcohol content: 12%

8,50 / 39,00

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.

Alcohol content: 12%

- / 45,00

CRAFT BEER

Tosa

Birrifificio Filodilana - Avigliana, Torino

Low-fermentation beer inspired by the Bavarian tradition, with a pale color. Tosa is a Helles with typical notes of acacia honey and bread crust. A satisfying drink with a light body and a slightly herbal finish thanks to noble German hops from the Hallertau region.

Alcohol content: 4,5%

Ingredients: water, barley malt, flaked barley, sugar, hops, yeast.

CONTAINS GLUTEN

6,00

Blanche

Birrifificio Canediguerra - Alessandria

Refreshing and delicate wheat beer of ancient Belgian tradition, with a pale straw color, almost opalescent, and a fine, creamy head. On the nose, it offers aromas of ripe fruit and coriander, while the velvety body gives way to a floral finish.

Alcohol content: 5,4%

Ingredients: Water, barley malt, wheat malt, yeast, hops, spices (orange peel, coriander)

CONTAINS GLUTEN

6,50

Luppolo Alberto

Birrifificio Filodilana- Avigliana, Torino

High-fermentation beer of American style. The Alberto hops is an American Pale Ale designed to introduce consumers to beverages from overseas. Characterized by the most classic and revolutionary American hop: Cascade, the drink presents an perfect balance between citrus aromas and herb-balsamic notes.

Alcohol content: 4,5%.

CONTAINS GLUTEN

7,00

Santa Giulia

Brown Ale - Birrifificio Clandestino - Livorno

La Santa Giulia is an English Brown Ale brewed the old-fashioned way. Nice! Robe reminiscent of monk's habit, beer dominated by malts with notes of caramel, honey, hazelnut, and dried fruit.

Drinkable and satisfying, never cloying.

Alcohol content: 6%.

Ingredients: water, barley malt, sugar, hops, yeast.

GLUTEN FREE 

7,00

Dolly

Birrifificio Filodilana- Avigliana, Torino

Belgian Tripel made with only pale malts, wheat, sugar, and hopped with Saaz to tame herbal aromas. Dolly is a top-fermentation beer characterized by the work of Belgian yeast producing fruity and spicy notes. A small addition of coriander completes its aroma profile.

Alcohol by volume: 9,0%.

CONTAINS GLUTEN.

7,00

HOT DRINKS

Infusions — Selection of tea and herbal tea	2,50
Espresso	1,70
Caffé macchiato	1,70
Barley coffee (small) ☼	1,70
Barley coffee (tall) ☼	1,90
Ginseng coffee (small) ☼	1,70
Ginseng coffee (tall) ☼	1,90
Double espresso	2,70
Americano	2,70
Marocchino (hot chocolate, coffee, milk)	3,20
Decaf coffee	2,00
Hot chocolate	3,00
Hot chocolate with whipped cream	3,50

APERITIF

CEZAR CIDER

Rosemary, Prosecco and dry apple cider	7,00
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KIR

White wine and Crème de Cassis	6,00
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KIR BRETON

Dry apple cider and Crème de Cassis	6,00
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KIR CAMILLE

Dry apple cider and Calvados	6,00
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KIR ROYAL

Prosecco and Crème de Cassis	6,00
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PASTIS

Pastis 51, water	6,00
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DIGESTIVES DRINKS

Cognac	10,00
Armagnac	10,00
Calvados	6,00
Grappa	6,00
Italian national liqueur	5,00
French liqueur	6,00

*** The products marked with an asterisk may be frozen or deep-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.
(It may contain traces of mustard and lupin)

Ingredients sweet crêpes: 00 flour, sugar, semi skimmed milk, eggs, butter and vanilla