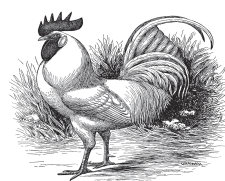


we cook with fresh imported products  
since 2022



# CASA FRANCIA

By Señor Cuchillo



degustation of french traditional cuisine

## COLD DISHES

### PLANCHES/BOARDS

- assorted cheeses 8,50 / 15,50 €
- assorted charcuterie 7,50 / 14,50 €
- large cheese and charcuterie mix 24,00 €



### OEUFs/EGGS

- mayonnaise 5,50 €
- niçois (with tuna mayonnaise, olives and anchovies) 7,50 €
- cocotte egg with salmon & cream (Hot) 9,00 €

### CHARCUTERIE/DELI MEAT

- terrine du chef (pâté of the moment) 10,50 €
- saucissonnade (assorted sausages) 10,50 €

### BOEUF/BEEF «Francès»

- carpaccio (made to order) 14,50 €
- steak tartare (made to order) 15,50 €



### POISSON/FISH

- harengs pommes à l'huile (smoked herring, potatoe salad) 12,50 €

### SALADES/SALADS

- poireaux vinaigrette (Leek in vinaigrette, chopped egg) 9,50 €
- piemontèse (potatoes, mayonnaise, tomato, pickles) 11,50 €
- cabri (mesclun, goat cheese, walnuts and honey toast) 14,50 €
- parisienne (mesclun, york ham, brie, egg, croutons) 14,50 €

## MENUS

### RAPIDO (until 8:00 p.m)

- double buckwheat galette + sweet crepe \*+ drink\*\* 13,50 €

### CHILDREN \*\*\*

- dish, dessert, drink (contact us for more details) 10,00 €

\* alcohol-free \*\* sodas, water 50cl or beer \*\*\* up to 10 years old

## GASTRONOMY ON THE BLACKBOARD (side dishes included)



"Discover our gastronomic specialties exclusively on the blackboard. We regularly update our dishes!"

@Casafrancia2025

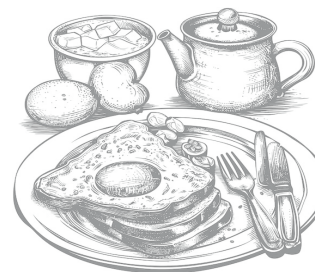
## HOT DISHES (BAKED)

### CROQUES

- Monisieur (york ham, cheese, bechamel) 6,50 €
- Madame (croque monsieur with egg) 8,50 €
- salmon (smoked salmon, cheese, bechamel) 10,50 €

### OMELETTES

- roulée (only eggs) 7,50 €
- mixta (with york ham and cheese) 9,50 €
- paysanne (mixta with mushrooms) 10,50 €
- tuna 11,50 €



### SPECIAL FROMAGES/CHEESE

- tartiflette (potatoes, smoked bacon, cheese) 13,50 €
- maxi tartiflette (large) 22,00 €
- camembert roti (camembert, walnuts, honey) 12,50 €
- welch (bread, ham, cheddar, egg all cooked in beer) 12,50 €

### SOUPES/SOUPS

- gratinée à l'oignon (gratinated onion soup) 7,50 €
- la mama (chicken broth, egg, parmesan, parsley) 6,50 €

### QUICHES

- (see on the board) 8,50 €



### ESCARGOTS

- 12 bourgogne snails baked with garlic and parsley butter 14,50 €

we have lactose-free, gluten-free & vegetarian dishes

## SIDES DISHES

"we don't fry, but we well know how to do other things"

- green salad 3,00 €
- mixed salad 4,50 €
- vegan salad (with hummus, walnuts & more) 7,50 €
- crisps 2,00 €
- pan potatoes with garlic and parsley 4,00 €
- baked potatoes 4,00 €
- pan creamy potatoes 5,00 €
- mixed vegetables of the day 4,00 €



## Buckwheat GALETTES (Gluten free)

1. Choose a base  
with egg, cheese, york ham

- single 6,50€ 1 ingredient
- double 8,00€ 2 ingredients
- complete 9,50€ 3 ingredients



2. add desired ingredients

- |              |        |               |        |
|--------------|--------|---------------|--------|
| mushrooms    | +1,00€ | herbs         | +0,50€ |
| confit onion | +1,00€ | smoked salmon | +2,00€ |
| dried tomato | +1,00€ | tuna          | +1,50€ |
| chicken      | +1,50€ | brie          | +1,50€ |
| smoked Bacon | +1,50€ | goat cheese   | +1,50€ |
| serrano ham  | +2,00€ | blue Cheese   | +1,50€ |

## Sweet CREPES

- sugar and butter 3,50 €
- caramel salted butter, dulce de leche chestnut cream, jam, lemon 4,50 €
- homemade chocolate or nutella 5,50 €
- homemade chocolate or nutella with banana 6,50 €
- Flambée (rum or Gd Marnier) 7,00 €



### EXTRA INGREDIENTS

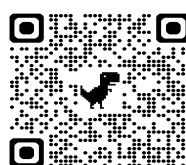
- nuts/almonds/shredded coconut/honey 1,00 €
- scoop of ice cream/whipped cream 1,50 €

## ICE CREAMS (with homemade whipped cream)

- cafe o chocolat Liegeois (full chocolate or coffee, cream) 6,50 €
- mont blanc (vanilla, chestnut cream, coconut, cream) 7,00 €
- crumble pistache (pistachio, crumble, caramel, cream) 7,00 €
- banana split (banana, chocolate ice cream, strawberry and vanilla, cream) 7,00 €
- lemon cup (vodka o limoncello) (lemon sorbet, vodka or limoncello) 7,00 €
- two scoops (Vanilla, chocolate, coffee, lemon, pistachio, strawberry...) 4,50 €



You are celebrating a birthday, a group meal, a business lunch.  
We organize your custom group menu. +34 747 454 486



Don't forget to leave us a comment on Google. Thanks



WI-FI Casa2025/