



Bistrot Roberto Falvo

TAKE AWAY MENU

VEAL SLICES WITH TUNA SAUCE

€ 18

Piedmontese Fassona beef cooked at low temperature, mayonnaise, tuna, anchovy, capers from Pantelleria

VEAL TARTARE

€ 20

Raw Piedmontese Fassona beef beaten with a knife, seasonal vegetables, Reggiano cheese 24 months

ROAST BEEF

€ 18

Entrecôte with garden vegetables

PARMA HAM, MOZZARELLA AND FIGS

€ 20

Parma ham, mozzarella "fior di bufala" cheese, black figs

VEGAN RUSSIAN SALAD

€ 16

Homemade mayonnaise without eggs, cubes of boiled vegetables

MONDAY TO SATURDAY FROM 11AM TO 10PM
CALL US OR CHAT BY WHATSAPP, WITHDRWS AT BISTROT.
DELIVERY ON REQUEST TO CAP D'AIL AND MONTE-CARLO



ROBERTO FALVO BISTROT
5 AVENUE DU TROIS SEPTEMBRE
06320 CAP-D'AIL, FRANCE

+33 6 78 63 08 88

JULY 2021



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**SMOKED SALMON CUBES WITH
RAW VEGETABLES** € 25

Norwegian Salmon, avocado, tomato, mango

OCTOPUS SALAD € 23

Octopus, mashed potatoes, steamed vegetables, cooking sauce

BASKET OF RAW VEGETABLES € 15

What nature offers us

CEASAR SALAD € 16

*Green salad, Reggiano cheese 24 months, poached egg, bacon,
crispy chicken with his croutons & sauce*

GOURMET SALAD € 18

Green salad, Venere black rice, Norwegian Salmon, avocado



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CANAPE' BOX

28 special canape'

€ 55

CANAPE' BIG BOX

56 special canape'

€ 95

IN ADDITION TO THE CANAPE' WE PREPARE A WIDE ASSORTMENT OF SAVORY PASTRIES
OUR ORDERS CAN BE CUSTOMIZED, TEST OUR CREATIVITY!

TIRAMISU CAKE

€ 10

ITALIAN CREAM PUDDING

€ 10

SLICED FRESH FRUIT

€ 10

ALMOND PASTRY WITH VERBENA CREAM AND RED FRUIT

€ 10



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