

rê
ve
BISTROT

MENÙ





Seasonality, sustainability and the freshness of our ingredients are the hallmarks of our culinary offering, conceived to complement the warm, convivial and theatrical atmosphere that defines Rêve Bistrot.

A constantly evolving menu, enriched by off-menu dishes that celebrate the finest local specialties and exceptional ingredients that each season offers.

ALLERGEN INFORMATION

1. GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOY
7. MILK
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULPHITES
13. LUPINS
14. MOLLUSCS

*PLEASE NOTE THAT ALLERGEN CONTENT
MAY VARY DEPENDING ON AVAILABILITY

COVER CHARGE: €4 PER PERSON



TO SHARE

SEED FOCACCIA, SELECTION OF CURED MEATS
AND SEASONAL PICKLED VEGETABLES

1 | 11 | 12

€20

SARDENAIRA, THREE COOKING TECHNIQUES

1 | 4 | 12

€10

BRIOCHE BUN, CANTABRIAN ANCHOVIES,
ROASTED BELL PEPPER AND STRACCIATELLA CHEESE

1 | 3 | 4 | 7

€18

STARTERS

CHARGRILLED PUMPKIN, PUMPKIN CREAM, VEGETABLE JUS,
KEFIR, HAZELNUTS AND ROSEMARY OIL

7 | 8 | 9 | 12

€18

VITELLO TONNATO, LOW-TEMPERATURE COOKED VEAL,
TUNA SAUCE MOUSSE, BROWN JUS AND FRIED CAPER

3 | 4 | 9 | 12

€23

TATIN OF BELENDINA ONION FROM ANDORA, BEEF TARTARE,
PECORINO ROMANO WITH BLACK TRUFFLE
AND ROSSESE WINE SAUCE

1 | 3 | 6 | 7 | 12

€24

DAILY RAW FISH SELECTION

4

€24

CHESTNUT VELOUTÉ, SCALLOPS, GORGONZOLA FONDUE
AND TOASTED ALMONDS

7 | 8 | 14

€22



FIRST COURSES

RISOTTO WITH PUMPKIN CREAM, OSSO BUCO RAGÙ
AND HERB CHOPPED DRESSING

7 | 9 | 12

€25

PLIN RAVIOLI FILLED WITH LAMB, ITS JUS AND JERUSALEM ARTICHOKE

1 | 3 | 7 | 9

€25

RÊVE BISTROT SEAFOOD: SPAGHETTI IN SEAFOOD BOUILLABAISSE,
CHOPPED MUSSELS AND CLAMS, RAW SANREMO PRAWN

1 | 2 | 9 | 12 | 14

€26

MEZZE MANICHE WITH GENOVESE STYLE TUNA, TUNA TARTARE,
BOTTARGA AND BERGAMOT

1 | 4

€27

HOMEMADE PASSATELLI IN AUTUMN BROTH, BROWN BUTTER FOAM
AND ROASTED MUSHROOMS

1 | 3 | 7

€24



MAIN COURSES

BEEF FILLET ROSSINI STYLE

1 | 3 | 7 | 9 | 12

€35

CATCH OF THE DAY

4

€30

LIGURIAN-STYLE ROLLED RABBIT, DUCHESS POTATOES
AND CHARGRILLED CARROTS

7 | 8 | 12

€28

FRIED CALAMARI, BABY SQUID, RED MULLET
AND SEASONAL VEGETABLES

1 | 2 | 3 | 4 | 14

€28

DUCK BREAST, ITS JUS, MARINATED BEETROOT, PRESCINSÊUA CHEESE
AND BLACKBERRIES

6 | 7 | 9 | 12

€32



DESSERT

RÊVE BISTROT PROFITEROLES: COCOA CRAQUELIN CHOUX,
MASCARPONE CREAM, RASPBERRY AND CHOCOLATE GANACHE

1 | 3 | 7 | 8

€10

HAZELNUT CREAM MILLE-FEUILLE, PERSIMMON
AND CITRUS SORBET

1 | 3 | 7 | 8

€10

APPLE TART WITH GRAND MARNIER PASTRY CREAM

1 | 3 | 7 | 12

€10

LOCAL CHEESES, HOMEMADE PRESERVES
AND RAISIN & CINNAMON

1 | 7

€10

FOR CHILDREN

*Our staff will be delighted to recommend
the dishes available for children*