

LE SORRENTO

The authentic Italian gastronomy right in the heart of LE HAVRE

The best products of Italy are selected then cooked in the Italian tradition to develop dishes to the taste unique which you will taste with delight.

Be allowed wear by this subtle gustative journey,
Proposed by of authentic Neapolitan,
For all your events (personalized meals, buffets, diverse ceremonies)

Sorrento has a corner shop and the dishes of the “carte” can be ordered "takeaway" to find all these flavors in your house.

<http://www.restaurant-le-sorrento.fr>

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We are attentive every day on the traceability of the 14 allergens that we can meet in the preparation of our dishes prepared in the kitchen of the restaurant
Moreover, we can not exclude the risk of accidental cross-contamination between preparations.
We remain at your disposal for any information. The list of these allergens is available.

ANTIPASTI

- Starters -

| | |
|---|---------|
| Carpaccio di manzo, rugola e Grana Beef Carpaccio and Parmesan (allergenic codes : 5-7) | 13 € 50 |
| Carpaccio di cappesante e fegato grasso Scallops and foie gras Carpaccio (allergenic codes : 4) | 14 € 00 |
| Oro di Napoli Tomato, mozzarella and basil (allergenic codes : 5-7) | 11 € 00 |
| Parmigiana di melanzane Eggplant with tomato sauce, Italian cheese and basil (allergenic codes : 1-7) | 11 € 50 |
| Meli-Melo Sorrento (for 2 peoples) Plate of Italian delicatessen (allergenic codes : 4-5-7) | 21 € 50 |
| Prosciutto di Parma e burrata Parma ham & Mozzarella (allergenic codes : 7) | 15 € 50 |
| Mille foglie di pere, gorgonzola e noci Pear and gorgonzola, millefeuille and nuts (allergenic codes : 7-8) | 10 € 50 |
| Insalata di polipo o di seppia Cuttlefish or octopus salad (catch of the day) (allergenic codes : 4-13) | 14 € 50 |
| Sauté di vongole Light stew of clams (allergenic codes : 13) | 15 € 50 |
| Gourmet appetizer plate Assortment of Italian cold cuts, olive | 12 € 50 |

All our dishes are available on the takeaway (=15%)

- Taxes & service included -



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PRIMI PIATTI

- Pasta & Risotto -

| | |
|--|---------|
| Paccheri ai sapori della costeria Seafood pasta (allergenic codes : 1-3-5-13) | 18€ 00 |
| Ravioli al profumo d'autunno Ravioli with mozzarella, ricotta, mushrooms and cream of truffle (allergenic codes : 1-3-5-7) | 18 € 00 |
| Ravioli Caprese Ravioli with mozzarella, ricotta, tomato sauce & basil (allergenic codes : 1-3-5-7) | 15 € 00 |
| Ravioli Verdi Raviolis with mozzarella, ricotta, spinach, ham and fresh cream (allergenic codes : 1-3-5-7) | 15€ 00 |
| Risotto dello Chef Home made risotto – day suggestion | 18 € 50 |

- Specialità della casa -

Pasta nella forma di grana padano

Speciality of flamed pasta in Parmesan wheel

| | |
|--|---------|
| Taglierini Caruso Foie Gras pasta (allergenic codes : 1-3-5-7) | 24 € 00 |
| Tagliatelle mare e monti Pasta with scallops and mushrooms (allergenic codes : 1-3-5-7-13) | 24 € 00 |

The good cooking requires of time, And the Chef your indulgence

All our pastas are cooked in the minute

All our dishes are available on the takeaway (-15%)

- Taxes & service included -

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PESCI

- Fish (according on the day) -

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|---|---------|
| Branzino al sale, al forno o alla griglia Sea perch cooked in salt or baked or grilled with fennel (allergenic codes : 4-7) | 35 € 00 |
| Misto alla griglia Plate of grilled Fishes (depending on the day) (allergenic codes : 4) | 29 € 00 |
| Sogliola alla mugnaia o alla griglia Sole Chef fashion or grilled (allergenic codes : 4-7) | 29 € 00 |
| Frittura del Mediterraneo Frying of squids and shrimps (allergenic codes : 1-2-5-13) | 21 € 00 |
| Cappesante Scallop (allergenic codes : 2) | 25 € 00 |

Our dishes are served with Pasta or leeks custard or green salad

All our products are fresh and delivered every morning

The supply of fishes thus depends on peaches

PIATTI DI CARNE

- Meat -

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|---|---------|
| Saltimbocca alla Romana Veal escalope, Parma ham, white wine and sage (allergenic codes : 1-7) | 17 € 50 |
| Filetto al Gorgonzola Beef tenderloin, Gorgonzola sauce (allergenic codes : 1-7) | 24 € 00 |
| Filetto di manzo con crema al tartufo e funghi Beef tenderloin, cream of truffle and mushrooms (allergenic codes : 1-7) | 26 € 50 |

Our dishes are served with a choice of vegetables. Please indicate this preference when ordering.

Potatoes Gratin or pasta or grilled vegetables

For further choices, you will be asked for additional 3,50 Euros

Origin of beef: France or Germany or United Kingdom or Denmark

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- Taxes & service included -



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PIATTO DI FORMAGGIO

| | |
|--------------------------------------|--------|
| Cheeses assortment with honey | 7 € 50 |
|--------------------------------------|--------|

DOLCI

- Desserts -

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|--|--------|
| Ananas frais Fresh Pineapple (in season) | 7 € 00 |
| Delizia al cioccolato Chocolat cake with crème (allergenic codes : 1-3-5-7) | 7 € 00 |
| Panna cotta ai frutti rossi Creamy flan with redfruit coulis (allergenic codes : 7) | 7 € 00 |
| Torta caprese al limone Lemon cake, white chocolate and almonds (allergenic codes : 1-3-5-7) | 7 € 50 |
| Tiramisu (allergenic codes : 1-3-5-7) | 7 € 00 |
| Café gourmand (café + 3 friandises « maison ») (allergenic codes : 1-3-5-7) Italian coffee + 3 homemade sweets | 7 € 00 |

GELATI

- Ice cream / sorbet -

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|---|--------|
| Chocolat Liégeois – chocolate ice cream, hot chocolate sauce, stiffly whipped cream (allergenic codes : 1-3-5-7) | 7 € 00 |
| Café Liégeois – mocha ice cream, coffee, stiffly whipped cream (allergenic codes : 1-3-5-7) | 7 € 00 |
| Colonel – lemon sorbet, vodka (allergenic codes : 1-3-5-7) | 7 € 50 |
| Mint Chip – mint ice cream, hot chocolate, mint liquor, stiffly whipped cream (allergenic codes : 1-3-5-7) | 7 € 50 |
| Antillaise – vanilla, raisins & rum ice cream, stiffly whipped cream (allergenic codes : 1-3-5-7) | 7 € 50 |
| Dame blanche – vanilla, hot chocolate, stiffly whipped cream (allergenic codes : 1-3-5-7) | 7 € 00 |

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KIDS MENU (-12 years)

13,00 Euros

Filet of white fish

Or

Veal escalope

Or

Homemade Ravioli

2 balls of ice cream

Or

Chocolate cake

1 drink

(fruit juice or syrup with water or “diabolo”)

Menu « VESUVIO »

20,50 Euros

(week-end and public holidays excluded)

Mille foglie di pere, gorgonzola e noci

Pear and gorgonzola, millefeuille and nuts (allergenic codes : 7-8)

Or

Carpaccio di manzo, rugola e Grana

Beef Carpaccio and Parmesan (allergenic codes : 5-7)

Penne ai formaggi

Pasta in chesse sauce (allergenic codes : 1-3-5-7)

or

Saltimbocca alla Romana

Veal escalope, Parma ham, white wine and sage (allergenic codes : 1-7)

Tiramisu (allergenic codes : 1-3-5-7)

Or

Panna cotta ai frutti rossi

Creamy flan with redfruit coulis (allergenic codes : 7)

DAY MENU

(Only Lunch, week-end and public holidays excluded)

Every day, the Chef proposes you an included menu at 15,00 Euros :

1 main course

1 dessert

1 glass of wine



Menu « SORRENTO

39,00 Euros

Parmigiana di melanzane

Eggplant with tomato sauce, Italian cheese and basil (allergenic codes : 1-7)

Or

Prosciutto di Parma e burrata

Parma ham & Mozzarella (allergenic codes : 7)

Or

Carpaccio di Capperante e fegato grasso

Scallops and foie gras Carpaccio (allergenic codes : 4)

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Sorbetto limone al limoncello

Lime sorbet with Limoncello

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Pesce del giorno

Fish of the day (depending on availability) (allergenic codes : 4)

Or

Filetto di manzo con crema al tartufo e funghi

Beef tenderloin, cream of truffle and mushrooms (allergenic codes : 1-7)

Or

Taglierini Caruso

Pasta with foie gras flaming in Parmesan Wheel
(allergenic codes : 1-3-5-7)

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Piatto di formaggio

Plate of italian cheeses & honey (allergenic codes : 7)

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Dolci alla scelta

Selection of desserts (check the carte)

