

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>

Téléphone : 02.35.22.55.84

Mail : le.sorrento.2@gmail.com



FRENCH HOME MADE LABEL

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 -

<u>Gourmet plate of appetizers</u>	13 € 00
Delicatessen and appetizers as suggested by the Chef (allergen codes: 1-3-5-7)	
Carpaccio di capesante e fegato grasso	14 € 00
Sliced scallops with foie gras nuggets (allergen code: 13)	
Meli-Melo Sorrento (for two people)	24 € 00
Farandole of antipasti as suggested by the Chef (allergen codes: 4-5-7)	
Prosciutto di Parma, kiwi e burrata	15 € 50
Parma ham, burrata and kiwi (allergen codes: 7)	
Parmigiana di melanzane	12 € 50
Eggplant au gratin, mozzarella, tomato sauce, basil and parmesan (allergen codes: 5-7)	
Insalata di polipo o di seppia	14 € 50
Octopus or cuttlefish salad (depending on availability) (allergen codes: 4-13)	
Sauté di vongole	19 € 00
Clam fricassee (allergen code: 13)	
Mille foglie di pere, goronzola e noci	11 € 00
Pear, gorgonzola and walnut millefeuilles (allergen codes: 7-8)	

All our dishes are available for takeaway (-15%)

- Taxes and service included -



Cuisine « faite maison »

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PRIMI PIATTI

- Pasta and Risotto -

Paccheri ai sapori della costiera Pasta with clams (allergen codes: 1-5-13)	19 € 00
Ravioli Caprese Mozzarella ravioli with ricotta, tomato and basil sauce (allergen codes: 1-3-5-7)	18 € 00
Ravioli Verdi Mozzarella, ricotta, spinach, cream and ham ravioli (allergen codes: 1-3-5-7)	18 € 00
Chef's Risotto (according to the day's suggestion)	20 € 00
Spaghetti Cacio e pepe pasta with goat cheese cream and pepper (allergen codes : 1-7)	18 € 00

- House specialty -

Pasta in the form of Grana Padano cheese
Spécialité de pâtes flambées dans la meule de Grana

Tagliolini Caruso Pasta with foie gras sauce (allergen codes: 1-7)	26 € 00
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Good cooking takes time,
And the Chef your indulgence

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PESCI

- Fish (according to daily arrivals) -

Branzino al sale o al forno o alla griglia	35 € 00
Wild sea bass in salt or oven, or grilled (allergen codes: 4-7)	
Sinfonia di pesce alla griglia	33 € 00
Grilled fish assortment (according to daily availability) (allergen codes: 4)	
Sogliola alla mugnaia o alla griglia	35 € 00
Sole chef-style or grilled (allergen codes: 4-7)	
Frittura del mediterraneo	24 € 00
Fried squid and shrimp (allergen codes: 1-2-5-13)	
Capesante alla Sorrentina	28 € 00
Scallops, veal stock, cream and Tabasco (allergen codes: 1-4-5-7-13)	

Our dishes are served with the following accompaniments:

Leek flan or salad or pasta or rosemary potato millefeuille

All our products are fresh and delivered each morning.

Fish supply depends on catch and arrival.

PIATTI DI CARNE

- Meat -

Saltimbocca alla Romana	19 € 00
Veal escalope, Parma ham, sage and white wine (allergen codes :1-7)	
Filetto di manzo al Gorgonzola	25 € 00
Beef tenderloin with gorgonzola sauce (allergen codes: 1-5-7)	
Filetto di manzo con tartufo estivo	27 € 00
Beef tenderloin, veal stock, summer truffle strips (allergen codes: 1-5-7)	

For any additional accompaniment, a supplement of 3.50 Euros will be charged.

Beef origin: France or Germany or United Kingdom or Denmark

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PIATTO DI FORMAGGIO

- Cheese -

Farandole of Italian cheeses and truffle honey (allergen codes: 7) 8 € 50

DOLCI

- Desserts -

Fresh pineapple 8 € 50

Panna cotta ai frutti rossi 8 € 00

Creamy vanilla custard with red fruit coulis (allergen codes :7) ☰

Pere al vino 9 € 50

Pears poched in red wine

Torta Caprese al cioccolato 10 € 50

Chocolate cake, almonds (allergen codes: 1-3-5-7-8) ☰

Tiramisu (allergen codes: 1-3-5-7) ☰ 8 € 50

Baba al limoncello o al rum 9 € 50

Baba with limoncello or rum (allergen codes: 1-3-5-7)

Café gourmand (coffee + 3 homemade sweets) (allergen codes: 1-3-5-7) ☰ 8 € 50

GELATI

- Ice Cream -

Chocolat Liégeois – chocolate ice cream, hot chocolate, whipped cream (allergen codes:1-3-5-7-8) 8 € 50

Café Liégeois - coffee ice cream, hot coffee, whipped cream (allergen codes: 1-3-5-7-8) 8 € 50

Colonel – lemon sorbet, vodka (allergen codes: 5-7) 9 € 00

Menthe Chip – mint ice cream, hot chocolate, whipped cream, mint liqueur (allergen codes: 1-3-5-8) 9 € 00

Antillaise – vanilla and raisin ice cream, rum, chantilly (allergen codes: 1-3-5-6-7-8) 9 € 00

Dame blanche – vanilla ice cream, hot chocolate, whipped cream (allergen codes: 1-3-5-7-8) 8 € 50

Caffé affogato – vanilla ice cream with hot coffee and amaretto (allergen codes:1-3-5-7-8) 10 € 50

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Menu for the little gourmet

13€ 00 € (-12 years old)

Fish fillet (depending on availability)

(allergen codes: 4)

Or

Veal in cream sauce

(allergen codes: 1-7)

Or

Home-made ravioli

(allergen codes: 1-3-5-7)

Or

Choice of ice cream flavors (2 scoops)

(allergen codes: 3-7)

Or

Panna Cotta

(allergen codes: 7)

1 Drink

(fruit juice or water syrup or diabolò)

Menu « VESUVIO »

25 € 00

(except weekends and public holidays)

Assiette gourmand

Assiette de charcuterie

(allergen codes:5-7)

Or

Mille foglie di pere gorgonzola e noci

Pear, gorgonzola and walnut millefeuille

(allergen codes: 7-8)

Saltimbocca alla romana

(allergen codes: 1-7)

Ravioli Caprese

Mozzarella ravioli with ricotta, tomato and basil sauce

(allergen codes: 1-3-5-7)

Tiramisù

(codes allergènes : 1-3-5-7)

Or

Panna cotta ai frutti rossi

Creamy vanilla custard with red fruit coulis

(codes allergènes : 7)

Daily Menu

Lunchtime only - Excluding weekends and public holidays

Every day, the Chef proposes a menu

at 17 € 00 including :

1 main course

1 dessert

1 glass of wine

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Menu « SORRENTO »

45,00 €

Prosciutto di Parma, kiwi e burrata

Parma ham, burrata and kiwi (allergen codes: 7)

Ou

Parmigiana di melanzane

Eggplant au gratin, mozzarella, tomato sauce, basil and parmesan
(allergen codes: 5-7)

Ou

Carpaccio di capesante e fegato grasso

Sliced scallops with foie gras nuggets (allergen codes: 5-7)

Sorbetto limone al limoncello

frozen interlude

Pesce del giorno

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

Ou

Tagliolini Caruso flambées

in the Grana millstone

Pasta with foie gras sauce flambéed in Grana cheese (allergen codes: 1-7)

Ou

Filetto di manzo con tartufo estivo

Beef tenderloin, veal stock, summer truffle strips (allergen codes: 1-7)

Piatto di formaggio

Farandole of Italian cheeses and truffle honey (allergen codes: 7)

Dolci alla scelta

Choice of desserts



Home-made" cuisine

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DON'T FEEL LIKE COOKING!!! THE SOLUTION TAKEAWAY SALES - DON'T HESITATE TO ORDER