

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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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 -

Carpaccio di manzo, rugola e Grana Beef Carpaccio and Parmesan (allergenic codes : 5-7)	13 € 50
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)	12 € 50
Meli-Melo Sorrento (for 2 peoples) Plate of Italian delicatessen (allergenic codes : 4-5-7)	24 € 00
Prosciutto di Parma e melone Parma ham whit Melon	15 € 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)	19 € 00
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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INSALATE

SALAD

Insalata Sorrento 14€00

Tomatoes, cucumber, red onions, burrata (allergenic codes : 7)

Insalata mediterranea 14€50

Chickpeas, cucumber, tomatoes, tuna, celery, onions, peppers (allergenic codes : 4-9)

PRIMI PIATTI

- Pasta & Risotto -

Paccheri ai sapori della costeria 19 € 00

Seafood pasta (allergenic codes : 1-3-5-13)

Ravioli Caprese 18 € 00

Ravioli with mozzarella, ricotta, tomato sauce & basil (allergenic codes : 1-3-5-7)

Ravioli Verdi 18€ 00

Raviolis with mozzarella, ricotta, spinach, ham and fresh cream (allergenic codes : 1-3-5-7)

Risotto dello Chef 20 € 00

Home made risotto – day suggestion

- Specialità della casa -

Pasta nella forma di grana padano

Speciality of flamed pasta in Parmesan wheel

Spaghetti Nerano 26 € 00

Zucchini and basil spaghetti (allergenic codes : 1-3-5-7)

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

All our pastas are cooked in the minute

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- Taxes & service included -

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PESCI

- Fish (according on the day) -

Branzino al sale, al forno o alla griglia	35 € 00
Sea perch cooked in salt or baked or grilled with fennel (allergenic codes : 4-7)	
Misto alla griglia	33 € 00
Plate of grilled Fishes (depending on the day) (allergenic codes : 4)	
Sogliola alla mugnaia o alla griglia	35 € 00
Sole Chef fashion or grilled (allergenic codes : 4-7)	
Frittura del Mediterraneo	24 € 00
Frying of squids and shrimps (allergenic codes : 1-2-5-13)	

Our dishes are served with 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 -

Saltimbocca alla Romana	19 € 00
Veal escalope, Parma ham, white wine and sage (allergenic codes : 1-7)	
Filetto al Gorgonzola	25 € 00
Beef tenderloin, Gorgonzola sauce (allergenic codes : 1-7)	
Filetto di manzo con tartufo estivo	27 € 00
Fillet of beef with slices of summer truffle (allergenic codes : 1-5-7)	

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 4,00 Euros

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

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PIATTO DI FORMAGGIO

Cheeses assortment with honey

8 € 50

DOLCI

- Desserts -

Ananas o coppa di fragola

Fresh Pineapple or strawberry slice in season

8€ 00

Panna cotta al limone

Pannacotta, lemon, with strawberry coulis (allergenic codes : 7)

8 € 50

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

8 € 50

Chocolate mousse (allergenic codes : 7-3-1)

9 € 50

Café gourmand (café + 3 friandises « maison ») (allergenic codes : 1-3-5-7)

8 € 50

Italian coffee + 3 homemade sweets

Crème brûlée with amaretto

8 € 50

Babà al limoncello o al rhum

9 € 50

Baba with limoncello sauce or baba with rum sauce

Coppa di Melone e gelato

11€ 00

Frozen melon cup

GELATI

- Ice cream / sorbet -

Chocolat Liégeois – chocolate ice cream, hot chocolate sauce, stiffly whipped cream (allergenic codes : 1-3-5-7)

8 € 50

Café Liégeois – mocha ice cream, coffee, stiffly whipped cream (allergenic codes : 1-3-5-7)

8 € 50

Colonel – lemon sorbet , vodka

9 € 00

Mint Chip – mint ice cream, hot chocolate, mint liquor, stiffly whipped cream (allergenic codes : 1-3-5-7)

9 € 00

Antillaise – vanilla, raisins & rum ice cream, stiffly whipped cream (allergenic codes : 1-3-5-7)

9 € 00

Dame blanche – vanilla, hot chocolate, stiffly whipped cream (allergenic codes : 1-3-5-7)

8 € 50

Caffé affogato – vanilla ice cream with hot coffee and amaretto liqueur (allergenic codes : 1-3-5-7-8)

10 € 50

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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 mousse

1 drink

(fruit juice or syrup with water or "diabolo")

Menu « VESUVIO »

25,00 Euros

(week-end and public holidays excluded)

Oro di Napoli

Tomato, mozzarella and basil (allergenic codes : 5-7)

Or

Gourmet appetizer plate

Assortment of Italian cold cuts, olive

Spaghetti Nerano

Zucchini and basil spaghetti

(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 al limone

Pannacotta, lemon, with strawberry coulis

(allergenic codes : 7)

DAY MENU

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

Every day, the Chef proposes you an included menu at **17,00 Euros** :

1 main course

1 Café gourmand Italian coffee + 3 homemade sweets

1 glass of wine



FRENCH HOME MADE LABEL

Menu « SORRENTO

45,00 Euros

Parmigiana di melanzane

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

Or

Prosciutto di Parma melone

Parma ham with melon (allergenic codes : 7)

Or

Insalata di polipo o di seppia

Cuttlefish or octopus salad (catch of the day) (allergenic codes : 4-13)

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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 estivo

Fillet of beef with slices of summer truffle (allergenic codes : 1-5-7)

Or

Spaghetti Nerano

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

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Dolci alla scelta

Selection of desserts (check the carte)



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