

LE SORRENTO

Authentic Italian cuisine in the heart of LE HAVRE

The finest products from Italy are selected
puis cuisinés dans la tradition italienne
afin d'élaborer des plats au goût unique
que vous dégusterez avec délice.

Let yourself be carried away by this subtle culinary journey,
proposé par d'authentiques Napolitains,
pour tous vos évènements (repas personnalisés, buffets, diverses cérémonies)

Le Sorrento also has a delicatessen corner
et les plats de la carte peuvent être commandés « à emporter »
Afin de retrouver toutes ces saveurs à la maison.

<https://sorrento-lehavre.com/>

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*We pay close attention every day to the traceability of the 14 allergens that may be present in the preparation of our dishes in the restaurant kitchen. However, we cannot exclude the risk of accidental cross-contamination between preparations.
We remain at your service for any further information. The list of allergens is available.*

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES
SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE
SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE

Codes allergènes / Codici allergenici / Allergénique codes

- 1-** Céréales contenant du gluten, à savoir blé, seigle, orge, avoine, épeautre, kamut ou leurs autres souches hybridées, et produits à base de céréales / Cereali contenenti glutine, ovvero grano, segale, orzo, avena, farro, kamut o altri loro ceppi ibridati e prodotti a base di cereali / Cereals containing gluten, namely wheat, rye, barley, oats, spelled, kamut or their other hybridized strains, and cereal products
- 2-** Crustaceans and products made from crustaceans / Crostacei e prodotti a base di crostacei / Crustaceans and products based on shellfish
- 3-** Œufs et produits à base d'œufs / Uova e prodotti a base di uova / Eggs and products based on eggs
- 4-** Poissons et produits à base de poissons / Pesce e prodotti a base di pesce / **Fish** and products based on fish
- 5-** Peanuts and products made from peanuts / Arachidi e prodotti a base di arachidi / Peanuts and products based on peanuts
- 6-** Soja et produits à base de soja / Soia e prodotti a base di soia / Soybeans and products made from soy
- 7-** Milk and dairy products including lactose / latte e prodotti a base di latte (incluso lattosio) / Milk and milk based products (including lactose)
- 8-** Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and products made from these nuts / Frutta a guscio, vale a dire : mandorle, nocciole, noci, moci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci Macadamia o del Queensland ei loro prodotti derivati / Nuts : namely, almonds, hazelnuts, walnuts, cashew nuts, pecans, Brasil nuts, pistachios, Macadamia nuts or nuts of Queensland and their derivatives
- 9-** Céleri et produits à base de céleri / Sedano e prodotti a base di sedano / Celery and products based on celery
- 10-** Mustard and products made from mustard / Senape e prodotti a base di senape / Mustard and products based on mustard
- 11-** Graines de Sésame et produits à base de graines de Sésame / Semi di sesamo e prodotti a base di semi di sesamo / Sesame seeds and products based on sesame seeds
- 12-** Lupins et produits à base de lupins / **Lupini** e prodotti a base di lupini / Lupin and products based on lupine
- 13-** Molluscs and products made from molluscs / Molluschi e prodotti a base di molluschi / Molluscs and products based on shellfish
- 14-** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of total SO₂ / Anidride solforosa e solfiti in concentrazioni superiore a 10 mg/kg o 10mg/litro in termini di SO₂ totale / Sulphur dioxide and sulphites in concentrations hihher than 10 mg/kg or 10mg/iter in terms of SO₂ total

ANTIPASTI

- Appetizers -

Gourmet assortment of appetisers

13 € 00

Selection of cured meats and chef's amuse-bouches (allergen codes :1)

Oro di Napoli

12 € 50

Tomato, buffalo mozzarella and basil (allergen codes : 7)

Méli-Mélo Sorrento (pour 2 personnes)

24 € 00

Assortment of antipasti according to the Chef's suggestion (allergen codes : 4-5-7)

Prosciutto di Parma e melone

15 € 50

Parma ham and melon

Parmigiana di melanzane

12 € 50

Baked aubergines, mozzarella, tomato sauce, basil and Parmesan (allergen codes : 5-7)

Insalata di polipo o di seppia

14 € 50

Octopus or cuttlefish salad (subject to availability) (allergen codes : 4-13)

Sauté di vongole

19 € 00

Sautéed clams (allergen codes : 13)

Every day, the chef offers daily specials not listed on the menu.

All our dishes are available to take away (-15%)

- Taxes and service included -



Homemade cuisine

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INSALATE

(SALADE COMPOSÉE)

Insalata Sorrento	14 € 00
<small>(Tomatoes, cucumber, red onions, burrata) (allergen codes : 7)</small>	
Insalata mediterranea	14 € 50
<small>(tomatoes, tuna, red onions, olives) (allergen codes : 4)</small>	

PRIMI PIATTI

- Pasta and Risotto -

Paccheri ai sapori della costiera	19 € 00
<small>Pasta with clams (allergen codes : 1-13)</small>	
Ravioli Caprese	18 € 00
<small>Mozzarella and ricotta ravioli, tomatoes sauce and basil (allergen codes : 1-3-5-7)</small>	
Ravioli Verdi	18 € 00
<small>Mozzarella, ricotta, spinach, cream and ham ravioli (allergen codes : 1-3-5-7)</small>	
Risotto dello Chef (chef's daily suggestion)	20 € 00

- Specialità della casa -

Pasta nella forma di Grana Padano

Pasta speciality flambéed in the Grana cheese wheel

Spaghetti Nerano	26 € 00
<small>Pasta with zucchini and basil (allergen codes : 1-3-5-7)</small>	



Cuisine « faite maison »

Good cuisine takes time,

and the Chef thanks you for your patience

All our pasta is cooked to order

- Taxes and service included -

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Nous restons à votre écoute et votre disposition pour toute information. La liste de ces allergènes est disponible

PESCI

- Fish (according to the day's catch) -

Branzino al sale o al forno o alla griglia	35 € 00
Wild sea bass baked in salt, oven-baked, or grilled. (allergen codes : 4)	
Sinfonia di pesce alla griglia	33 € 00
Assorted grilled fish (subject to the day's catch) (allergen codes : 4)	
Sogliola alla mugnaia o alla griglia (pêché local)	35 € 00
Sole prepared in the Chef's style or grilled (allergen codes : 4-7)	
Frittura del mediterraneo	24 € 00
Fried squid and prawns (allergen codes : 1-2-5-13)	

Orr dishes are served with one of the following sides:

Vegetables, salad, pasta, rosemary potato millefeuille, or zucchini flan.

Any additional side dish will be charged at €4.

All our products are fresh and delivered every morning
Fish supplies therefore depend on the daily catch and arrivals

PIATTI DI CARNE

- Meat -

Scaloppina al limone	19 € 00
Veal escalope with lemon sauce. (allergen codes : 1)	
Filetto di manzo al Gorgonzola	25 € 00
Beef fillet with Gorgonzola sauce (allergen codes : 1-7)	
Filetto di manzo con tartufo estivo	27 € 00
Beef fillet, veal jus and summer truffle shavings (allergen codes : 1-7)	

Any extra side dish will be charged an additional €4.00
Origin of the beef: France, Germany, the United Kingdom or Denmark

- Taxes and service included -



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PIATTO DI FORMAGGIO

Selection of Italian cheeses with truffle honey (allergen codes : 7) 8 € 50


DOLCI

- Desserts -

Fresh pineapple 8 € 00

Panna cotta ai frutti esotici  8 € 50

Creamy lemon flan with exotic fruit coulis (allergen codes :7)

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


Baba al limoncello o al rhum 9 € 50

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

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

Coppa di melone e gelato 11 € 00

(Melon fresh, sorbet melon et vanilla ice cream) (allergen codes :3-7)

Budino al cioccolato  8 € 50

Creamy chocolate dessert (allergen codes : 3-7-8)

Delizia fragola e menta 9 € 50

Strawberry and mint soup

GELATI

- Ice creams -

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

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

Colonel – lemon sorbet, vodka 9 € 00

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

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

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

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Children's menu

13,00€ (-12 years)

Fish fillet

(subject to availability)

Or

Veau sauce à la cream

(allergen codes :1-7)

Or

Assiette de raviolis « Maison »

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

Ice cream, choice of flavours (2 scoops)

(allergen codes : 3-7)

Or

Budino al cioccolato

(allergen codes : 7)

1 Drink

(fruit juice, syrup with water or diabolò)

Menu « VESUVIO »

25,00 €

(except weekends and public holidays)

Assiette gourmande

Charcuterie platter

(allergen codes :5-

Or

Oro di Napoli

Tomate et mozzarella de bufflonne et basilic

(allergen codes :5-7)

Scaloppina al limone

Escalope de veau, sauce au lemon

(allergen codes : 1)

Or

Spaghetti Nerano

Pasta with courgettes and basil

(allergen codes : 1-5-7)

Tiramisù

(allergen codes : 1-3-7)

Or

Panna cotta ai frutti esotici

Flan crémeux, coulis de fruits exotique

(allergen codes : 7)

MENU OF THE DAY

Lunch only – Excluding weekends and public holidays

Each day, the Chef offers a menu

au prix de 17,00 € comprenant :

1 main course

1 dessert

1 glass of wine

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Menu "SORRENTO"

€45.00

Prosciutto di Parma e melone

Parma ham and melon

Or

Parmigiana di melanzane

Baked aubergines, mozzarella, tomato sauce, basil and Parmesan (allergen codes : 5-7)

Or

Insalata di polipo o seppia

Octopus or cuttlefish salad subject to availability

(allergen codes : 4-13)

Sorbetto limone al limoncello

Refreshing frozen interlude

Pesce del giorno

Fish of the day (subject to availability) (allergen codes : 4)

Or

Spaghetti Nerano flambéed
in the Grana wheel

Pasta with courgettes and basil flambéed in the Grana wheel (allergen codes : 1-3-5-7)

Or

Filetto di manzo con tartufo estivo

Beef fillet, veal jus and summer truffle shavings (allergen codes : 1-7)

Piatto di formaggio

Selection of Italian cheeses with truffle-flavoured honey (allergen codes : 7)

Dolci alla scelta

Dessert of your choice



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DON'T FEEL LIKE COOKING? The solution... Takeaway. Feel free to place your order.