



SCUDERIA DEL MULINO

ristorante italiano-pizzeria

BENVENUTI

Tous nos plats sont faits maison, élaborés à base de produits frais et pour la plupart reçus directement d'Italie.

Nos plats étant préparés à la minute, nous nous engageons à ce que l'attente à une même table entre cuisine et pizza ne dépasse pas les 3 minutes.

Pâte à pizza artisanale, pâte à pizza sans gluten artisanale à base de farine bio. Mozzarella di bufala Campana, burrata di Puglia, jambon de Parme 16 mois d'âge.

All our meals are home-made with fresh products that are for the most part received directly from Italy.

Our meals are minute-made, we are committed that no table has to wait more than 3 minutes between a cooked meal and a pizza.

Artisanal pizza dough, artisanal gluten-free pizza dough made from organic flour. Mozzarella di bufala Campana, burrata di Puglia, Parma ham matured 16 months.

20,5

Entrée + plat ou plat + dessert

Starter + main course or main course + dessert

Entrée

Bruschetta parma pain grillé aillé, tomate, basilic, jambon de Parme

garlic bread, tomato, basil, Parma ham

Verdure alla griglia ✓ légumes grillés **grilled vegetables**

Plat

Spaghetti aglio olio peperoncino

Penne amatriciana

Penne quattro formaggi ✓

chèvre, camembert, mimolette, bleu d'Auvergne

goat cheese, Camembert, Mimolette, Auvergne blue cheese

Dessert

Crème brûlée

Fondant au chocolat **Soft chocolate cake**

34,50

Entrée + plat + dessert

Starter + main course + dessert

Entrée

Salade caprese ✓ laitue, tomate, mozzarella di bufala, câpres, huile d'olive, basilic

lettuce, tomato, mozzarella di bufala, capers, olive oil, basil

Bruschetta del Mulino ✓ pain grillé aillé, tomate, basilic, jambon de Parme, aubergine, mozzarella

garlic bread, tomato, basil, Parma ham, aubergine, mozzarella

6 Escargots de Bourgogne **6 French snails**

Plat

Entrecôte gorgonzola **Rib steak, gorgonzola sauce**

Linguine aux St Jacques ✓ ail, tomate

Linguine with scallops, garlic, tomato

Risotto crema di tartufo crème de truffe **truffle cream**

Dessert

Macedonia di frutta salade de fruits frais **Fresh fruit salad**

Coppa limone e Limoncello sorbet citron et Limoncello

lemon sorbet with Limoncello

Tiramisu

Antipasti

Starters

Insalata mista ✓⊗	laitue, tomate, concombre	lettuce, tomato, cucumber	7
Focaccia ✓	huile d'olive, origan	olive oil, oregano	7
Bruschetta ✓	pain grillé aillé, tomate, basilic	garlic bread, tomato, basil	10
Minestrone fatto in casa ✓⊗		Home-made vegetable soup	10,50
Verdure alla griglia ✓⊗		légumes grillés, chaud ou froid	10,50
	grilled vegetables, hot or cold		
Bruschetta del Mulino			15
	pain grillé aillé, tomate, basilic, jambon de Parme, aubergine, mozzarella		
	garlic bread, tomato, basil, Parma ham, aubergine, mozzarella		
Salade niçoise ⊗			15,50
	laitue, tomate, anchois, poivron, thon, haricots verts, œuf		
	lettuce, tomato, anchovies, pepper, tuna, French beans, egg		
Calamari fritti			15,50
	Squid fritters		
Salade caprese ✓⊗			15,50
	laitue, tomate, mozzarella di bufala, câpres, huile d'olive, basilic		
	lettuce, tomato, mozzarella di bufala, capers, olive oil, basil		
Focaccia del Mulino			15,50
	mozzarella di bufala, jambon de Parme, olives noires		
	mozzarella di bufala, Parma ham, black olives		
Burrata ✓⊗			17
	tomates cerises, tomates séchées, roquette, laitue, burrata di Puglia		
	cherry tomatoes, dried tomatoes, arugula, lettuce, burrata di Puglia		
Carpaccio de bœuf ⊗			16,50
	huile d'olive, citron, roquette, parmesan		
	Beef carpaccio, olive oil, lemon, arugula, parmesan		
Escargots de Bourgogne	French snails	x6 15,00 x12 24,00	
Piatto misto del Mulino ⊗			26,50
	tomates cerises, tomates séchées, mozzarella di bufala,		
	burrata, jambon de Parme, roquette		
	cherry tomatoes, dried tomatoes, mozzarella di bufala,		
	burrata, Parma ham, arugula		



Primi piatti - Pasta e gnocchi

-150g

Changement de pâtes sur demande

penne, spaghetti, linguine, (tagliatelle +1,5€)

Changement de pâtes sans gluten ☒ +3€

spaghetti +3€, 20 min. de préparation

plus de pâtes +3€

possibility to choose penne, spaghetti, linguine (tagliatelle +1,5€)

choose gluten-free spaghetti ☒ +3€, 20 min. of preparation

extra pasta +3€

Spaghetti aglio olio peperoncino ✓	huile d'olive, ail, piment, tomate fraîche	13
olive oil, garlic, chilli, fresh tomato		
Penne carbonara	pancetta, parmesan, œuf	16
pancetta, parmesan, egg		
Penne amatriciana	tomate, pancetta, oignon	16
tomato, pancetta, onion		
Penne quattro formaggi ✓		16
chèvre, Camembert, mimolette, bleu d'Auvergne		
goat cheese, Camembert, Mimolette, Auvergne blue cheese		
Gnocchi sorrentina ✓	tomate, mozzarella, basilic	16
tomato, mozzarella, basil		
Tagliatelle al pesto ✓		16
Spaghetti bolognese		17
sauce tomate, viande hachée, oignon, carotte		
tomato sauce, minced meat, onion, carrot		
Lasagnes bolognese		18
Lasagnes végétariennes ✓		18
Vegetarian lasagna		
Ravioli ricotta e spinaci ✓	ricotta, épinards, sauce tomate	18
ricotta, spinach, tomato sauce		
Linguine frutti di mare		19
tomate, ail, calamars, moules, crevettes		
tomato, garlic, squid, mussels, shrimps		
Tagliatelle al salmone	crème fraîche, saumon, persil	19
sour cream, salmon, parsley		
Linguine aux St Jacques	ail, tomate	23
Scallops, garlic, tomato, tomato sauce		
Linguine aux gambas	ail, tomate	25
big shrimps, garlic, tomato sauce		

Risotti

-150g

sans gluten ☒ 15 min. de préparation

gluten-free ☒ 15 min. of preparation

Risotto parmigiano ✓		17
Risotto crema di tartufo ✓	crème de truffe	18,50
truffle cream		
Risotto frutti di mare		20
Risotto courgette et gambas		25
zucchini and big shrimps		

Pizze in forno a legna

au feu de bois

in open wood-fire

sans gluten ☒ sur demande +4€

gluten-free ☒ on request +4€

Margherita ✓

tomate, fior di latte

tomato, fior di latte

12

Carretier ✓

tomate, ail, persil, olives

tomato, garlic, parsley, olives

12

Napoletana

tomate, fior di latte, câpres, anchois

tomato, fior di latte, capers, anchovies

14

Al Prosciutto

tomate, fior di latte, jambon

tomato, fior di latte, ham

15

Del Mulino

tomate, fior di latte, jambon, œuf

tomato, fior di latte, ham, egg

16

Calzone soufflée

tomate, fior di latte, jambon, œuf

tomato, fior di latte, ham, egg

16

Regina

tomate, fior di latte, jambon, champignons

tomato, fior di latte, ham, mushrooms

16

Chorizo

tomate, fior di latte, chorizo

tomato, fior di latte, chorizo

16

Végétarienne ✓

tomate, fior di latte, légumes grillés

tomato, fior di latte, grilled vegetables

17

Chèvre et miel ✓

fior di latte, chèvre frais, miel

fior di latte, fresh goat cheese, honey

17

Salsiccia sarda

tomate, fior di latte, saucisse sarde, oignon, œuf

tomato, fior di latte, Sardinian sausage, onion, egg

17

Campione

tomate, fior di latte, bœuf haché, œuf

tomato, fior di latte, minced beef, egg

17

Ai quattro formaggi ✓

tomate, fior di latte, chèvre, taleggio, mimolette, bleu d'Auvergne

tomato, fior di latte, goat cheese, taleggio, Mimolette,

Auvergne blue cheese

17

Salmone	18
tomate, fior di latte, saumon fumé	
tomato, fior di latte, smoked salmon	
Al Tonno	18
tomate, thon, câpres, olives	
tomato, tuna, capers, olives	
Al Pescatore	18
tomate, fruits de mer	
tomato, mixed seafood	
Parma gorgonzola	19
tomate, fior di latte, jambon de Parme, gorgonzola	
tomato, fior di latte, Parma ham, gorgonzola	
Parma rucola	19
tomate, fior di latte, jambon de Parme, roquette, parmesan	
tomato, fior di latte, Parma ham, arugula, parmesan	
Parma bufala	20
tomate, fior di latte, jambon de Parme, mozzarella di bufala, roquette, tomates cerises	
tomato, fior di latte, Parma ham, mozzarella di bufala, arugula, cherry tomatoes	
Calzone Scuderia	20,5
tomate, fior di latte, roquette, oignon, champignons, gorgonzola, chorizo, œuf	
tomato, fior di latte, arugula, onion, mushrooms, gorgonzola, chorizo, egg	
Tartufo ✓	22
fior di latte, crème fraîche, crème de truffe, carpaccio de truffe,	
version gourmande avec œuf, champignons et roquette +6€	
fior di latte, sour cream, truffle cream, shredded truffle,	
gourmet version with egg, mushrooms and arugula +6€	

+ Suppléments Extras

oignon, olives	onion, olives	1
fior di latte (base), jambon blanc, champignons, tomate fraîche, œuf, poivron, câpres		2
fior di latte (base), cooked ham, mushrooms, fresh tomato, egg, bell pepper, capers		
aubergine, courgette		3
aubergine, zucchini		
roquette, chorizo, saucisse, chèvre, gorgonzola, parmesan		3
arugula, chorizo, sausage, goat cheese, gorgonzola, parmesan		
bœuf haché, anchois, thon		3
ground beef meat, anchovies, tuna		
saumon, jambon de Parme		6
salmon, Parma ham		
mozzarella di bufala, burrata di Puglia		7

SECONDI PIATTI

Une garniture au choix One side dish of your choice
pâtes, frites, haricots verts, salade verte, (légumes grillés +4)
pasta, French fries, French beans, green salad, (grilled vegetables +4)

Carne Meat

Escalope de veau sauce marsala ☒	21,5
Veal escalope with marsala cream and parsley	
Escalope de veau milanese	21,5
Veal escalope fried in egg and breadcrumbs	
Entrecôte 200g ☒	22
Rib steak	
Entrecôte 200g poivre vert ☒	23
Rib steak, green pepper sauce	
Entrecôte 200g gorgonzola ☒	25
Rib steak, gorgonzola sauce	
Escalope de veau saltimbocca ☒	25
sauge, vin blanc, jambon de Parme	
Veal escalope with sage, white wine and Parma ham	

Pesce Fish

Salmone alla griglia ☒ saumon grillé grilled salmon	22
Noix de St Jacques à la Provençale ☒	22
Scallops with tomato, garlic and parsley	
Gambas grillées ☒ Grilled big shrimps	25
Gambas à la Provençale ☒	26
Big shrimps with tomato, garlic and parsley	





Panna cotta ☒	8
Crème brûlée ☒	8
Mousse au chocolat ☒ Chocolate mousse	8
Pizza au Nutella Pizza with Nutella	10
Fondant au chocolat ☒ Soft chocolate cake	10
Macedonia di frutta ☒ salade de fruits frais	10
Fresh fruit salad	
Baba au Limoncello sorbet citron, Chantilly	10
Limoncello sponge cake, lemon sorbet, whipped cream	
Tiramisu Nutella banane Tiramisu Nutella banana	11
Tiramisu classico	11,50
Formaggi misti ☒ gorgonzola, pecorino sardo, parmigiano grana	11,50
Café gourmand panna cotta, crème brûlée, tiramisu	12
Espresso with mini panna cotta, mini crème brûlée and mini tiramisu	

Gelati

Ice cream

2 Boules au choix ☒ 2 scoops of your choice	8
vanille, chocolat, café, fraise, pistache, nougat, rhum-raisins, fruit de la passion, cassis, citron, mandarine	
vanilla, chocolate, coffee, strawberry, pistachio, nougat, rum-raisins, passion fruit, blackcurrant, lemon, mandarin orange	
Affogato al caffè ☒ espresso et glace vanille	8
espresso with vanilla ice cream	
Tartuffo ☒ glace chocolat et truffe	8
chocolate ice cream with truffle	
Chocolat liégeois ☒	10
glace chocolat, sauce chocolat, Chantilly, amandes grillées	
chocolate ice cream, chocolate sauce, whipped cream, roasted almonds	
Café liégeois ☒ glace café, sauce café, Chantilly, amandes grillées	10
coffee ice cream, coffee sauce, whipped cream, roasted almonds	
Toroncino ☒ glace nougat, Chantilly, amandes grillées	10
nougat ice cream, whipped cream, roasted almonds	
Coppa negresco ☒ glace vanille, chocolat chaud, amandes grillées	12
vanilla ice cream, hot chocolate sauce, roasted almonds	
Coppa limone e Limoncello ☒ sorbet citron et Limoncello	12
lemon sorbet with Limoncello	
Coppa amarena ☒ glace vanille, liqueur de groseille, Chantilly	14
vanilla ice cream, redcurrant liqueur, whipped cream	
Banana split ☒	14
glace vanille, fraise et chocolat, banane, Chantilly, amandes grillées	
vanilla, strawberry and chocolate ice cream, banana, whipped cream, roasted almonds	
Profiteroles	14
Puff pastries with vanilla ice cream, chocolate sauce, whipped cream, roasted almonds	

Apéritifs

- Pastis 2cl
- Martini rosso, bianco, royale 8cl
- Marsala œuf, amande 6cl
- Americano 8cl
- Martini rosso, bianco, Campari, gin
- Campari 8cl
- Kir cassis, mûre, pêche 8cl
- White wine with blackcurrant, blackberry or peach liqueur
- Kir royal 8cl
- prosecco with fruit liqueur
- Prosecco 8cl
- J&B, Jack Daniel's 4cl
- Chivas 4cl
- Spritz Aperol 6cl, prosecco 8cl, San Pellegrino 8cl, orange
- Whisky coca
- whisky 4cl, Coca-Cola
- Vodka orange
- vodka 4cl, jus d'orange
- Gin tonic gin 4cl, tonic

Bières

Beers	25cl	33cl	50cl
Moretti	6	7	9
Leffe pression	6	7	9
Panaché pression	6	7	9
beer + lemonade			
Monaco pression	7	8	10
beer + lemonade + syrup			
Heineken bt	6	-	-
Nastro Azzuro bt	7	-	-
Altiplano bt	-	8	-
sans gluten gluten-free ☒			
Heineken 0% alcohol	-	8	-

Boissons fraîches

- Soft drinks
- Ice Tea pêche 33cl 5
- Coca-Cola, zero, Orangina, Sprite 33cl 5
- Schweppes tonic, limonade 33cl 5
- Jus de fruit Granini Fruit juice 25cl 5
- pomme, orange, ananas, abricot, tomate
- apple, orange, pineapple, apricot, tomato

Eaux minérales

Mineral water	50cl	1L
7 Evian still water	5	6,5
8 San Pellegrino sparkling water	5	6,5

Boissons chaudes

- Hot drinks
- Espresso, décaféiné 3
- 10 Espresso, decaffeinated
- Doppio caffè 6
- 8 Café crème 5
- 8 White coffee
- 10 Cappuccino 5
- 10 Thé vert, noir, camomille, verveine 5
- Tea green, black, chamomile, verbena
- 10 Caffè corretto 6
- grappa o sambuca
- 10 Irish coffee 12

Digestifs 4cl

- Grappa, Sambuca 7
- Limoncello, Amaretto 7
- Fernet Branca 7
- Calvados, Cognac 7
- Cointreau 8

VINS Wines

Vins italiens au verre & en pichet

	verre 14cl glass	pichet 25cl jug	pichet 50cl jug
Italian wine glasses and jugs Rouge, rosé, blanc Red, rosé, white	6	8	12

Vins italiens Italian wines

Rossi Reds

Valpolicella Venetia DOC rouge cerise, sec, légèrement amer cherry colour, dry, slightly bitter	17	29
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Montepulciano Abruzzo DOC parfums de fruits rouges, intense, sec, équilibré flavours of red berries, intense, dry, balanced	-	27
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Lambrusco secco/amabile pétillant, sec/doux sparkling, dry/sweet	-	27
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Nero d'Avola Sicilia DOC bouquet intense aux notes de fruits des bois intense fragrance of forest berries	-	34
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Chianti classico Toscana DOC arôme de violette, sec, équilibré violet flavour, dry, balanced	18,90	40
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Cannonau sardo Sardegna DOC rouge rubis intense, riche en fruits, intense intense ruby colour, high in fruit, intense	-	49
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Barolo Piemonte DOC cépage 100% nebbiolo, affinage 3 ans en barrique grape variety 100% nebbiolo, matured 3 years in barrel	-	72,5
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Bianchi Whites

Orvieto DOC robe jaune paille, arômes discrets de fleurs, léger, bonne vivacité straw colour, light flowery flavours, light, good liveliness	18	31
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Grillo Sicilia DOC fruits tropicaux, mangue, papaye, palais équilibré, pointe d'acidité, sec exotic fruit, mango, papaya, balanced palate, touch of acidity	-	34
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Vermentino sardo Sardegna DOC couleur pâle, arômes puissants aux parfums d'aubépine, amande et pomme pale colour, strong flavours of hawthorn, almond and apple	-	54
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Rosati Rosés

Chiaretto Verona DOC robe claire, légèrement amer dear colour, slightly bitter	18	29
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Salento Puglia IGT cépage 100% negro amaro, parfums de fruits de saison et fruits exotiques, sec grape variety 100% negro amaro, flavour of seasonal fruit and exotic fruit, dry	-	34
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Vins français French wines

Rouges Reds

St Émilion AOC Bordeaux robe rubis intense, bouche souple, racé, équilibré intense ruby colour, supple palate, powerful, balanced	8	37
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Pinot Noir AOC Bourgogne robe claire, notes de cerise clear colour, fragrance of cherry	8	38
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Blanc White

Chardonnay IGP d'Oc arôme de fruits exotiques exotic fruit flavour	8	32
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Rosé

Coteaux Varois en Provence AOC Domaine Coulomb bio couleur pétale de rose, arômes de petits fruits rouges rose petal color, aromas of small red fruits	8	30
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Champagne & vin pétillant

	coupe 14cl glass	bt 75cl bt
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Prosecco millesimato DOC	8	35
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Champagne Nicolas Feuillatte	-	70
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Prix nets en euros, service inclus. CR, VISA, AmEx. Nous n'acceptons pas les chèques. Photos non contractuelles.

L'alcool est dangereux pour la santé, à consommer avec modération.

Net prices in euros, service included. Credit card, VISA, AmEx. We don't accept cheques. Pictures are merely illustrative.

Alcohol is dangerous for health, please consume in moderation.