



Born in the 1990s from the vision of an Italian family, our establishment has managed to preserve its heritage while continually reinventing itself. Guided by the desire to make every meal a sincere and heartwarming experience, we offer you a moment that is both indulgent and soothing.



ALL OUR FESTIVE EVENINGS CAN
ALSO BE FOUND ON OUR SOCIAL
MEDIA CHANNELS



LE_FLORINDO_



LE FLORINDO

Aperitifs

GLASS OF PROSECCO	6.00 €
KIR Blackcurrant, raspberry, peach, chestnut, violet	6.00 €
RICARD, SUZE	4.80 €
PORTO BLANC/ROUGE	4.80 €
MARTINI BIANCO/ROSSO	4.80 €
COGNAC HENNESSY	9.00 €

WHISKY

JACK DANIEL'S	9.00 €
JACK DANIEL'S HONEY	9.50 €
CHIVAS	9.50 €
TOGOUCHI (JAPONAIS)	10.00 €

RHUM

DON PAPA	9.00 €
DIPLOMÀTICO	9.50 €
BUMBU	10.00 €

Softs Drinks

COCA-COLA, COCA-COLA ZÉRO ESTATHÉ LEMON OR PEACH, PERRIER, SCHWEPPE'S CITRUS OR TONIC, ORANGINA, RED BULL	4.50 €
--	--------

JUICES Orange, mango, pineapple, tomato, strawberry, lemon lemonade, watermelon	4.50 €
---	--------



Excessive drinking is dangerous for your health.
The list of allergens is available upon request.

Beers

AFFLIGEM (DRAFT BEER)	25ML 5.00 €	50ML 8.00 €
MORETTI (DRAFT BEER)	25ML 4.50 €	50ML 7.00 €
DESPERADOS		33ML 5.50 €
PIETRA CORSICA WHEAT BEER		33ML 5.50 €
PIETRA LIMONCELLA (LEMON BEER)		33ML 5.50 €
ICHNUSA SARDAIGNE		33ML 5.50 €

Cocktails

APEROL SPRITZ	10.00 €
SARTI ROSA SPRITZ	10.00 €
ROSÉ SPRITZ Raspberry cream and purée, Prosecco, and lemonade	10.00 €
PIÑA ROSA SPRITZ Frozen coconut milk with Sarti Rosa, lemon, and Prosecco	10.00 €
PIÑA COLADA	10.00 €
HUGO	10.00 €
MOJITO	10.00 €
GIN TONIC	10.00 €
GINA Rosé gin, Schweppes Citrus, raspberry, and lemon	10.00 €
BLUE HAWAIIAN Rum, blue curaçao, coconut milk, and pineapple juice	9.00 €
SEX ON THE BEACH Vodka, peach liqueur, orange juice, and cranberry juice	9.50 €
MOSCOW MULE Vodka, ginger beer, and lime	9.00 €

Mocktails

MOJITO (MINT OR RASPBERRY)	7.50 €
PIÑA COLADA	7.50 €
BLUE HAWAIIAN	7.50 €
EXOTICA	7.50 €

Wines by the Glass

RED WINES

NERO D'AVOLA - SICILY				
GLASS 5.50 €	1/4 10.00 €	1/2 18.00 €		
PRIMITIVO - PUGLIA				
GLASS 7.00 €	1/4 11.00 €	1/2 20.00 €		
PIC SAINT-LOUP - LANGUEDOC				
GLASS 7.50 €	1/4 12.00 €	1/2 22.00 €		

BLANC

CHARDONNAY				
GLASS 5.50 €	1/4 10.00 €	1/2 18.00 €		
TARIQUET			GLASS 7.00 €	

ROSÉ

CÔTES-DE-PROVENCE				
GLASS 5.50 €	1/4 10.00 €	1/2 18.00 €		

Red Wines

	75CL
NERO D'AVOLA Monte Petroso - 2023 - Sicily	25.00 €
REMOLE Frescobaldi - 2024 - Tuscany	28.50 €
MONTEPULCIANO D'ABRUZZO Cantina Tollo - 2023 - Abruzzo - Organic	31.00 €
PIC SAINT-LOUP Le Mazet du Loup - 2021 - Languedoc	36.00 €
CORBIÈRE BOUTENAC Fabre Gasparet - 2022	38.00 €
PRIMITIVO Lucarelli - 2024 - Puglia	33.00 €
CROZES-HERMITAGE Famille Jaume - 2024	39.00 €
CANNONAU Costera Argiolas - 2022	32.00 €
AMARONE Sartori - 2019 - Verona	55.00 €
ROSSO DI MONTALCINO Pian delle Vigne - 2020	60.00 €

Rosé Wines

	75CL
M DE MINUTY Côtes-de-Provence - 2025	35.00 €
PREMIUM AOP Languedoc - 2025	29.00 €
MIRAVAL Côtes-de-Provence - 2025	38.00 €

White Wines

	75CL
SAINT-VÉРАН Les Préludes - 2023 - Burgundy	34.50 €
TARIQUET Première grives - 2025 - Gascony	31.50 €
SAUVIGNON Roc de l'Abbaye - 2025	32.50 €

Les Bulles

PROSECCO	35.00 €
CHAMPAGNE RUINART Blanc de Blancs	130.00 €
CHAMPAGNE MOËT & CHANDON	65.00 €



Excessive drinking is dangerous for your health.
The list of allergens is available upon request.



Menu Maison

Mixed salad
Pizza of your choice
Dessert of the day

29,90€



Menu Italien

Italian cold cuts
Risotto **or** pasta of your
choice
Tiramisu

33,90€



Menu Grill

Salad, homemade croutons,
parmesan shavings, cherry
tomatoes

Angus rib-eye steak
Florindo butter and
homemade fries
Dessert of your choice

43,90€



Menu Enfant

Flavored syrup
Ham & cheese pizza **or**
Penne with tomato sauce
1 scoop of ice cream

13,50€

To Share



ITALIAN PLATTER Selection of Italian cured meats	22.50 €
SALMON & AVOCADO TOAST 6 pieces	16.00 €
JOËLS'S SMALL FRIED FISH	12.00 €
ARANCINI Rice balls with mozzarella and truffle 6pc : 9,00€ • 8pc : 12,00€ • 10pc : 15,00 €	
FOCACCIA Arugula, Parma ham, pecorino shavings, and balsamic cream <i>or</i> Truffle cream, smoked salmon, and arugula	16.50 €
ZUCCHINI FLOWER FRITTERS 6pc : 9,00€ • 8pc : 12,00€ • 10pc : 15,00 €	

Starters & Salads



	ENTRÉE	PLAT
THE ITALIAN Avocado, buffalo mozzarella, tomatoes, basil oil, shrimp or Parma ham	14.00 €	21.00€
CAESAR SALAD Cornflake-crusted chicken fillets, cherry tomatoes, egg, pecorino shavings, and croutons	14.00 €	19.90€
BURRATA SALAD Creamy burrata from Puglia served on a tomato carpaccio with roasted peaches	15.00 €	
GOAT CHEESE & FIG SALAD Goat cheese toast, fig jam, and candied figs	14.00 €	19.90€
CEVICHE Cod ceviche with leche de tigre	15.00€	
FRESH SALMON CARPACCIO WITH BEETROOT & YUZU	15.00€	



Les Pizzas

CUITES AU FEU DE BOIS



BAMBINO 8.00 €

Tomato sauce, mozzarella, ham or tuna

MARGHERITA 10.00 €

Tomato sauce, mozzarella, basil, oregano

REGINA 17.50 €

Tomato sauce, mozzarella, ham, mushrooms, black olives, oregano

4 FORMAGGI 17.50 €

Tomato sauce, mozzarella, pecorino, goat cheese, gorgonzola, oregano

TONNO 17.50 €

Tomato sauce, mozzarella, tuna, black olives, onions, cherry tomatoes, oregano

VEGETARIANA 17.50 €

Tomato sauce, mozzarella, artichokes, mushrooms, zucchini, eggplant, oregano

DIAVOLA 17.50 €

Tomato sauce, mozzarella, spicy salami, merguez sausage, onions, oregano

4 STAGIONI 17.50 €

Tomato sauce, mozzarella, ham, bell peppers, mushrooms, artichoke, oregano

NORWAY 17.50 €

Mozzarella, salmon, goat cheese, onions, green pesto, oregano

FLORINDO 17.50 €

Tomato sauce, mozzarella, Sardinian sausage, onions, egg, pecorino, oregano

ZANOTTA 17.50 €

Tomato sauce, mozzarella, mushrooms, goat cheese, bresaola, oregano

NAPOLI 17.50 €

Tomato sauce, mozzarella, capers, anchovies, olives, oregano

CALZONE 17.50 €

Tomato sauce, mozzarella, ham, mushrooms, egg, oregano

CHÈVRE MIEL 17.50 €

Cream base, goat cheese, honey, oregano

POLLO 17.50 €

Cream base, chicken fillets, mozzarella, onions, mushrooms, oregano

MONTE BIANCO 17.50 €

Cream base, mozzarella, ham, onions, gorgonzola, oregano

MONTAGNA 18.50 €

Cream base, bacon, potatoes, Reblochon cheese, onions, oregano

ORIENTALE 17.50 €

Tomato sauce, mozzarella, merguez sausage, bell peppers, onions, olives, oregano

FRUITS DE MER 18.50 €

Tomato sauce, mozzarella, garlic-parsley seafood mix, shrimp, oregano

MISS ITALIA 18.50 €

Fresh tomatoes, mozzarella, bresaola, arugula, parmesan, truffle oil, oregano

DOLCE VITA 18.50 €

Tomato sauce, mozzarella, cherry tomatoes, buffalo mozzarella, cured ham, balsamic, basil

EXTRA TOPPING : 1,80€



Pasta

CACIO E PEPE & TRUFFLE RAVIOLI	19.50 €
Pecorino Romano, black pepper, and creamy truffle sauce	
GREEN PESTO & BURRATINA	19.00 €
Creamy pesto sauce with fresh burratina	
CARBONARA	17.00 €
Bacon, cream, and egg yolk	
BOLOGNAISE	17.00 €
Tomato sauce and meat	
SAUMON PASTA	18.00 €
Smoked salmon and cream	
BEEF LASAGNA WITH GREEN SALAD	18.00 €
EGGPLANT PARMIGIANA	17.00 €
Oven-baked with tomato sauce and gratinated Italian cheese	
ROYALE PASTA	19.00 €
Tomato sauce, shrimp, and king prawns	
CHOICE OF LINGUINE OR PENNE	

Risottos

MOREL MUSHROOM & BURRATINA RISOTTO	29.50 €
SAFFRON RISOTTO WITH SHRIMP, SCALLOPS & PARMESAN	29.50 €

Poké Bowls

FRESH SALMON POKÉ BOWL	22.00 €
Seasoned sushi rice, avocado, cherry tomatoes, burratina, white cabbage, figs, coriander, crispy onions, and fresh yuzu salmon	
TERIYAKI CHICKEN POKÉ BOWL	22.00 €
Seasoned sushi rice, avocado, cherry tomatoes, burratina, white cabbage, figs, coriander, crispy onions, and teriyaki chicken	

Meat Dishes

BEEF CARPACCIO	22.90 €
Parmesan shavings, basil oil, arugula, and homemade fries	
BEEF TARTARE	27.90 €
Green salad, homemade fries, and toast	
VEAL ESCALOPE WITH MOREL MUSHROOMS	28.90 €
Morel mushroom sauce	
BREADED VEAL MILANESE	28.90 €
ANGUS BEEF RIB STEAK	33.90 €
LAMB SHANK	35.90 €
Slow-cooked and honey-braised	
BEEF TAGLIATA	35.90 €
Sliced beef steak with arugula, balsamic cream, pecorino shavings, and cherry tomatoes	

Fish Dishes

FRITTO MISTO	29.90 €
Fried baby squid and shrimp, served with lemon, tartar sauce, and homemade fries	
FLAMBÉED KING PRAWNS & SEARED SCALLOPS	35.90 €
Flambéed Black Tiger prawns, seared scallops, and three signature tasting sauces	
COD FILLET WITH CITRUS & FIG JAM	28.50 €

Side Dishes & Sauces

ONE SIDE DISH INCLUDED

Homemade fries, sweet potato fries, seasonal vegetables, or baby potatoes

ONE SAUCE INCLUDED

Pepper sauce, morel mushroom sauce, or homemade butter sauce

Desserts



TIRAMISU coffee	9.00 €
MILK CHOCOLATE MOUSSE	9.00 €
CHOCOLATE BROOKIE Half brownie, half cookie, served with custard and whipped cream	9.00 €
SICILIAN CANNOLI Filled with vanilla cream and Oreo topping	9.00 €
VANILLA CRÈME BRÛLÉE	9.00 €
RASPBERRY PAVLOVA with Lime Zest	9.00 €
FLOATING ISLAND with Caramel	9.00 €
FRESH FRUIT SALAD	9.00 €
FROMAGE BLANC with Red Berry or Passion Fruit Coulis	7.00 €
GOURMET COFFEE	12.00 €
CHEESE PLATTER	10.00 €

Alcoholic Ice Cream



RASPBERRY COUPE Double scoop of raspberry ice cream with Sardinian Myrtle liqueur	10.00 €
CREAMY LEMON ICE CREAM WITH LIMONCELLO	10.00 €

Ice Creams



STRAWBERRY | VANILLA | CHOCOLATE | RASPBERRY
LEMON | PASSION FRUIT | SALTED BUTTER CARAMEL
PISTACHIO | COFFEE | STRACCIATELLA | RUM RAISIN

1 SCOOP
3.00 €

2 SCOOPS
6.00 €

3 SCOOPS
8.00 €

WHIPPED CREAM SUPPLEMENT : 0.50 €



Book our spaces privately

WEDDING • BAPTISM • BIRTHDAY • CORPORATE EVENT

PERSONALIZED QUOTE

