



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	5.00 €
KIR	5.50 €
Cassis, framboise, pêche, châtaigne, violette	
RICARD, SUZE	4.50 €
PORTO WHITE/RED	4.50 €
MARTINI BIANCO/ROSSO	4.50 €
COGNAC HENNESSY	9.00 €

WHISKY

JACK DANIEL’S	9.00 €
JACK DANIEL’S HONEY	9.50 €
CHIVAS	9.50 €
TOGOUCHI (JAPANESE)	10.00 €

RHUM

DON PAPA	9.00 €
DIPLOMATICO	9.50 €
BUMBU	10.00 €

Les Softs

COCA-COLA, COCA-COLA ZÉRO ESTATHÉ, PERRIER, SCHWEPPEs AGRUMES/TONIC, ORANGINA, RED BULL	4.50 €
JUS	4.50 €
Orange, mango, pineapple, tomato, strawberry, lemonade lemon, and watermelon	



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

Les Bières

AFFLIGEM DRAFT BEER	25ML 4.80 €	50ML 7.50 €
MORETTI DRAFT BEER	25ML 4.50 €	50ML 7.00 €
DESPERADOS		33ML 5.00 €
PIETRA CORSICA WHEAT BEER		33ML 5.00 €
ICHNUSA SARDAIGNE		33ML 5.00 €

Les Cocktails

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

Les Mocktails

MOJITO (MINT OR RASPBERRY)	7.00 €
PIÑA COLADA	7.00 €
BLUE HAWAIIAN	7.00 €
EXOTICA	7.00 €

Wines by the Glass

ROUGE

NERO D'AVOLA - SICILIA	5.50 €
PIC SAINT-LOUP - LANGUEDOC	7.00 €

BLANC

CHARDONNAY	5.50 €
DEMOISELLE DE LABALLE	6.00 €

ROSÉ

CÔTES-DE-PROVENCE	5.50 €
LE QUART	10.00 €
LE DEMI	16.00 €

Red wines

NERO D'AVOLA	75CL	25.00 €
Monte Petroso - 2023 - Sicilia		
REMOLE		28.50 €
Frescobaldi - 2024 - Toscana		
MONTEPULCIANO D'ABRUZZO		28.50 €
Cantina Tollo - 2023 - Abruzzo - Bio		
PIC SAINT-LOUP		32.50 €
Le Mazet du Loup - 2021 - Languedoc		
LES CREISSES		34.50 €
2023 - Hérault		
PRIMITIVO		33.00 €
Bio Organic - 2024 - Puglia		
VACQUEYRAS		31.50 €
Domaine Miramont - 2021		
Côtes-du-Rhône - Biodynamie		
CANNONAU		31.50 €
Sincaru Porto Cervo - 2022 - Sardegna		
BAROLO		48.50 €
Marengo Mauro - 2020 - Piemonte		
AMARONE		49.50 €
Sartori - 2019 - Verona		

Rosés

M DE MINUTY	75CL	31.00 €
Côtes-de-Provence - 2024		
CARTE NOIRE SAINT-TROPEZ		29.50 €
Côtes-de-Provence - 2024 - Héritage		
MIRVAL		33.00 €
Côtes-de-Provence - 2024		

White wines

DEMOISELLE DE LABALLE	75CL	29.50 €
Doux - 2023 - Gascogne		
TARIQUET		29.50 €
Côté - 2023 - Gascogne		
SAINT-VÉRAN		31.50 €
Les Préludes - 2023 - Bourgogne		
VERMENTINO DI GALLURA		30.50 €
Branu - 2023 - Sardegna		

Sparkling

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



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Menu Maison

Mixed salad
Pizza of your choice
Dessert of the day

29,90€

Italian Menu

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

32,90€

Menu Grill

Salad, homemade croutons,
parmesan shavings, cherry
tomatoes

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

41,90€

Kid's Menu

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

13,50€



To Share

Starters & Salads

ITALIAN BOARD	22.00 €
Assortment of Italian cold cuts	
CHEESE BOARD	20.00 €
Assortment of cheeses, grapes, walnuts, and jam	
FOCACCIA	16.00 €
Arugula, Parma ham, pecorino shavings, balsamic cream	
<i>ou</i> Truffle cream, smoked salmon, and arugula	
BOURSIN & SMOKED SALMON TOAST	16.00 €
6 pieces	
ARANCINI	
Rice balls with mozzarella and truffle	
x6 : 9,00€ • x8 : 12,00€ • x10 : 15,00 €	

	STARTER	MAIN COURSE
THE ITALIAN	13.50 €	19.90 €
Avocado, buffalo mozzarella, tomatoes, basil oil, shrimp or Parma ham		
CAESAR SALAD	13.50 €	19.90 €
Cornflakes-breaded chicken fillets, cherry tomatoes, egg, pecorino shavings, croutons		
THE SAVOYARD	13.50 €	19.90 €
Breaded warm Reblochon cheese, bacon bits, croutons		
THE AUTUMN SALAD	13.50 €	19.90 €
Sautéed butternut squash and mushrooms, goat's cheese cream, walnuts, and hazelnut oil		
GOAT CHEESE & SMOKED SALMON PUFF PASTRY		19.90 €
Served warm, with green salad		





Pizzas

WOOD-FIRED

BAMBINO	8.00 €
Tomato sauce, mozzarella, ham or tuna	
MARGHERITA	10.00 €
Tomato sauce, mozzarella, basil, oregano	
REGINA	16.90 €
Tomato sauce, mozzarella, ham, mushrooms, black olives, oregano	
4 FORMAGGI	16.90 €
Tomato sauce, mozzarella, pecorino, goat cheese, gorgonzola, oregano	
TONNO	16.90 €
Tomato sauce, mozzarella, tuna, black olives, onions, cherry tomatoes, oregano	
VEGETARIANA	16.90 €
Tomato sauce, mozzarella, artichokes, mushrooms, zucchini, eggplant, oregano	
DIAVOLA	16.90 €
Tomato sauce, mozzarella, spicy salami, merguez sausage, onions, oregano	
4 STAGIONI	16.90 €
Tomato sauce, mozzarella, ham, bell peppers, mushrooms, artichoke, oregano	
NORWAY	16.90 €
Mozzarella, salmon, goat cheese, onions, green pesto, oregano	
FLORINDO	16.90 €
Tomato sauce, mozzarella, Sardinian sausage, onions, egg, pecorino, oregano	
ZANOTTA	16.90 €
Tomato sauce, mozzarella, mushrooms, goat cheese, bresaola, oregano	

NAPOLI	16.90 €
Tomato sauce, mozzarella, capers, anchovies, olives, oregano	
CALZONE	16.90 €
Tomato sauce, mozzarella, ham, mushrooms, egg, oregano	
CHÈVRE MIEL	16.90 €
Tomato sauce, goat cheese, honey, oregano	
POLLO	16.90 €
Cream base, chicken fillets, mozzarella, onions, mushrooms, oregano	
MONTE BIANCO	16.90 €
Cream base, mozzarella, ham, onions, gorgonzola, oregano	
MONTAGNA	17.90 €
Cream base, bacon, potatoes, Reblochon cheese, onions, oregano	
ORIENTALE	16.90 €
Tomato sauce, mozzarella, merguez sausage, bell peppers, onions, olives, oregano	
FRUITS DE MER	17.90 €
Tomato sauce, mozzarella, garlic-parsley seafood mix, shrimp, oregano	
MISS ITALIA	17.90 €
Fresh tomatoes, mozzarella, bresaola, arugula, parmesan, truffle oil, oregano	
DOLCE VITA	17.90 €
Tomato sauce, mozzarella, cherry tomatoes, buffalo mozzarella, cured ham, balsamic, basil	

EXTRA TOPPING : 1,80€





Pasta

RAVIOLI CACIO E PEPE & TRUFFLE Pecorino Romano, pepper, and creamy truffle sauce	19.00 €
PESTO VERT ET BURRATINA Creamy green pesto and fresh burratina	18.00 €
CARBONARA Bacon, cream, egg yolk	16.00 €
BOLOGNAISE Tomato sauce and meat	16.90 €
SAUMON Smoked salmon and cream	16.90 €
SHRIMP, ZUCCHINI, AND SAFFRON	19.00 €
BEEF LASAGNA	16.00 €
EGGPLANT PARMIGIANA Oven-baked eggplant with tomato sauce and gratinated Italian cheese	16.90 €

LINGUINE OR PENNE

Risottos

LEMON AND SHRIMP RISOTTO	23.50 €
CHANTERELLE AND CHESTNUT RISOTTO	22.50 €
ASPARAGUS AND SCALLOP RISOTTO	28.50 €

Mont d'Or

MELTED MONT D'OR CHEESE Served with baby potatoes and cold cuts	33,90 €
MELTED MONT D'OR CHEESE SANS CHARCUTERIE Served with baby potatoes	28,90 €





Meat Dishes

CARPACCIO DE BŒUF	21.90 €
Parmesan shavings, basil oil, arugula, homemade fries	
TARTARE DE BŒUF	26.90 €
Green salad, homemade fries, and toast	
VEAL MILANESE	27.90 €
VEAL ESCALOPE	27.90 €
Chanterelle mushroom sauce	
ANGUS RIB-EYE STEAK	33.90 €
LAMB SHANK	35.90 €
Slow-cooked, honey-braised	

Fish & Seafood

FRITTO MISTO	28.90 €
Fried baby squid and shrimp, served with lemon, tartar sauce, and homemade fries	
GAMBAS PANKO & SCALLOPS	35.90 €
Panko-crusted Black Tiger prawns, seared scallops, and three discovery sauces	



Sides & Sauces

ONE SIDE INCLUDED
Fries, baby potatoes, sautéed butternut squash, vegetables
ONE SAUCE INCLUDED
Pepper sauce, chanterelle sauce, or homemade butter





Desserts

TIRAMISU coffee	8.90 €
MOUSSE AU CHOCOLAT milk	8.90 €
COOKIE Nutty ice cream scoop	8.90 €
SICILIAN CANNOLIS Filled with ricotta, orange blossom, and pistachio	8.90 €
CRÈME BRÛLÉE vanilla	8.90 €
ÎLE FLOTTANTE caramel	7.90 €
FROMAGE BLANC red berry or passion fruit coulis	7.00 €
FRESH FRUIT SALAD	8.90 €
PROFITEROLES WITH CRUNCHY CHOUX TOPPING	8.90 €
PEAR with chestnut cream	8.90 €
CAFÉ GOURMAND coffee served with mini desserts	11.50 €

Alcoholic Ice Creams

COUPE CASSIS Double cassis scoop with Sardinian myrtle liqueur	9.90 €
COUPE CITRON Double lemon scoop with homemade Limoncello	9.90 €

Ice Creams

STRAWBERRY | VANILLA | CHOCOLATE | BLACKCURRANT
LEMON | PASSION FRUIT | SALTED CARAMEL | PISTACHIO
COFFEE | STRACCIATELLA | RUM-RAISIN

1 SCOOP
3.00 €

2 SCOOPS
6.00 €

3 SCOOPS
8.00 €

CHANTILLY : 0.50 €





Book our spaces privately

WEDDING • BAPTISM • BIRTHDAY • CORPORATE EVENT

PERSONALIZED QUOTE

