


*La Patisserie*

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**MENU**



 @LaPiazzaMenugram

Bruschetta  35.00


Diced Tomato,  
Extra Virgin Olive Oil,  
Basil, Parmesan Cheese



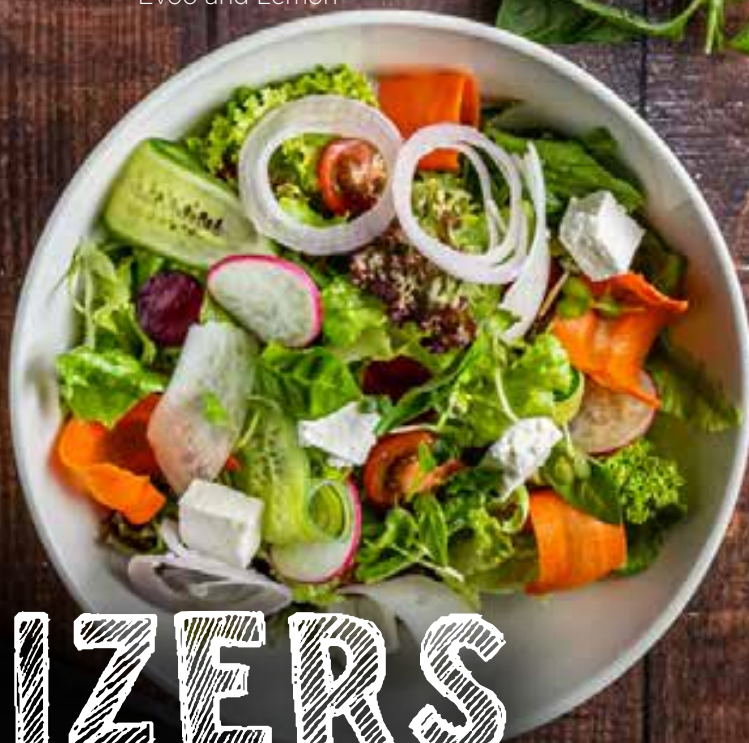
Caesar Salad 35.00

Romaine Lettuce, Parmesan Cheese,  
Beef Bacon, Herb Croutons, Boiled Egg,  
Caesar Dressing



Mixed Garden Salad  35.00

Lettuce, Cucumber, Tomato, Beetroot,  
Carrot, Radish, Red Onion, Basil,  
Evoo and Lemon



# SALADS & APPETIZERS



Olive Tapenade and Croutons

25.00

Olives, Finely Chopped Garlic, Anchovies, Capers, Thyme and Rosemary with Lemon Juice.



Panzanella 

35.00

Yellow and Red Datterino Tomatoes, Red Onions, Cucumbers, Capers, Basil, Croutons and Vinaigrette




Tomatoes and Burrata 

55.00

With Extra Virgin Olive Oil and Balsamic Vinegar, Basil



Endives 

40.00

Parmesan and Blue Cheese, Caramelized Walnut, Shaved Apple, Mustard Dressing

# SANDWICHES



Croque Monsieur 55.00

Turkey Ham, Emmenthal, Bechamel.



Croque Madame 60.00

Turkey Ham, Emmenthal, Bechamel, Egg.



### Italian Burger

85.00

Beef Angus, Buffalo Mozzarella, Rocca, Tomato, Roasted Sweet Garlic Tomato Parmesan Aioli,  
Served with French Fries



## LES TARTINES

SERVED ON COUNTRY BREAD AND SIDE OF  
MIX GARDEN SALAD

### Goat Cheese & Figs

55.00

Goat Cheese, Figs, Rocca, Aged Balsamic Vinegar

### Avocado & Feta

45.00

Avocado, Pomegranate, Mint, Cherry Tomato, Crumbled  
Goat Cheese

### Prawns & Avocado

55.00

Prawns, Avocado, Cherry Tomato, Basil, Extra Virgin Olive Oil

# THE BOARDS





**Cold Cuts 75.00**

Cold Cuts, Pickled Vegetables, Marinated Olives, Bresaola, Smoked Turkey, Turkey Ham, Beef Chorizo



**Cheese  85.00**

Imported Cheese from France and Italy, Onion Marmalade, Nuts And Fruits, Parmesan, Blue, Goat Cheese



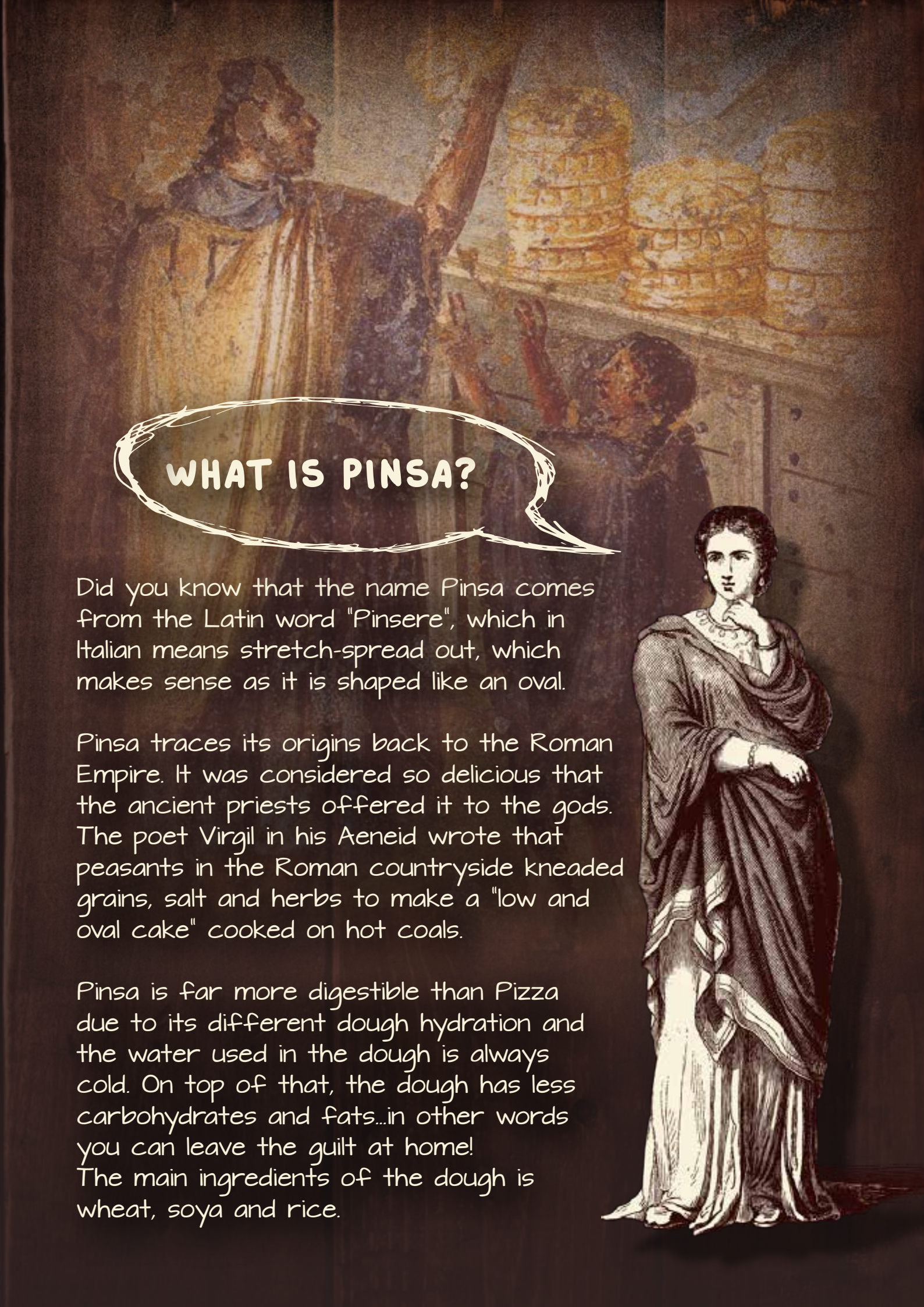
**Combo 135.00**

Assorted Cold Cuts and Cheese, Pickled Vegetables, Marinated Olives Onion Marmalade, Nuts and Fruits

A top-down view of three pizzas on a dark wooden table. The top pizza is topped with tomato slices, arugula, and cheese. The bottom-left pizza is topped with melted cheese and pieces of bacon. The bottom-right pizza is topped with tomato slices, mozzarella balls, and basil leaves. Surrounding the pizzas are various kitchen items: a jar of olive oil, a pepper mill, a wooden pizza peel, and some fresh herbs.

# PINSA





## WHAT IS PINSA?

Did you know that the name Pinsa comes from the Latin word "Pinsere", which in Italian means stretch-spread out, which makes sense as it is shaped like an oval.

Pinsa traces its origins back to the Roman Empire. It was considered so delicious that the ancient priests offered it to the gods. The poet Virgil in his Aeneid wrote that peasants in the Roman countryside kneaded grains, salt and herbs to make a "low and oval cake" cooked on hot coals.

Pinsa is far more digestible than Pizza due to its different dough hydration and the water used in the dough is always cold. On top of that, the dough has less carbohydrates and fats...in other words you can leave the guilt at home! The main ingredients of the dough is wheat, soya and rice.





**Bresaola**

**75.00**

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Rocca, Bresaola, Rocca, Parmesan and Crema De Balasamic



**Margherita** 

**50.00**

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Basil and Oregano



**Calabrese** 

**65.00**

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Mini Mozzarella, Semidried Tomatoes, Basil



**Marinara Doc**

**55.00**

San Marzano Tomato Sauce, Yellow And Red Datterino Tomatoes, Rocca, Anchovies From Cetara, Black Olives, Capers, Oregano



**Flammekueche**

**60.00**


Onions, Beef Bacon, Crème Fraiche, Gruyere Cheese



**Pavarotti**


**65.00**

Cream, Mozzarella Fior Di Latte, Chicken, Goat Cheese, Pesto and Crema De Balsamic

 Vegetarian

Prices are net in Qatari Riyals. All our dishes are homemade and cooked in our kitchen. Please do not hesitate to let our team members know about the allergy you might have.



Provençale 

55.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Zucchini, Bell Peppers, Mushrooms, Onions, Tomato Confits, Pesto and Basil.



Seafood

70.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Mussels, Prawns, Squid, Garlic And Parsley, Rocca



Tartufo

65.00

Cream Of Truffle, Mozzarella Fior Di Latte, Mushrooms, Artichokes and Turkey Ham.




Regina

65.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Turkey Ham, Yellow Datterino Tomatoes Mushrooms and Olives.




Quattro Formaggi 

60.00


San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Taleggio, Gorgonzola and Parmesan



Capri 

65.00

Mozzarella Fior Di Latte, Goat Cheese, Pears, Honey and Walnut

 Vegetarian

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# PASTA & RISOTTO



Seafood Risotto 65.00

Prawn, Mussels, Baby Squid, Basil Sauce



Mushroom Porcini Risotto 60.00

Cream and Parmesan



**Pappadelle** 50.00  
Beef Ragout, Mushrooms, Parsley



**Fettucine with Chicken** 50.00  
Grilled Chicken Breast, Blue Cheese, Roasted Pinenuts, Chives and Shallots, Creamy Sauce



**Rigatoni** 50.00  
Beef Chorizo, Tomato and Pepper Calabrese Creamy Sauce



**Fettucine with Pesto**  50.00  
Fresh Basil, Pinenuts and Pesto Sauce



**Ravioli** 60.00  
Filled With Spinach and Ricotta, Sauteed Shrimps, Pink Sauce

# LES PLATS



Braised  
Lamb Shank 95.00

Lamb Shank, Rosemary, Mashed Potatoes



**Scampi** 115.00

Prawns, garlic, Extra Virgin Olive Oil, Parsley, Served with Rice

# DESSERT



Gourmandise Tart

35.00

Sablé Chocolate, Biscuit Chocolate, Caramel Coulant with Chocolate Mousse



Cappuccino Almond

35.00

Biscuit Ganache Coffee, Coulant Caramel and Mirror Glaze Caramel



Classic Crème Caramel

25.00

A Custard Dessert with a Layer of Clear Caramel Sauce



Lemon Meringue Tart

30.00

Homemade Pie Crust, Tart and Smooth Lemon Filling, and Fluffy Toasted Meringue Topping.



Rosa Bella

30.00

Almond Biscotti Rose, Cremeux Rose, Pamplemousse Rose Garnish with Pink Glaze



Ice Cream and Sorbets/Scoop

10.00

Assorted Ice Cream and Sorbets





**Sacher Cake**

Sacher Sponge Chocolat , Insert Strawberry Raspberry,  
Mousse Dark Chocolate

**35.00**



**Opera Cake**

Jeconde Biscuit ,Coffee Butter Cream,  
Ganache Dark Chocolate

**30.00**



**Praline Cake**

**30.00**

Daquoise Hazelnut, Cream Praline



**Vanilla Cake**

**35.00**

Biscuit Almond, , Vanilla Ganache ,  
Mousse White Chocolate Vanilla Beans



**Trianon Cake**

**35.00**

Almond Biscuit , Ganache Monller Milk ,  
Chocolate



**Caramel Mousse**

**30.00**

Chocolate For Less Sponche , Mousse Caramel ,  
Macaron Caramel



**Russe Pistache**

**35.00**

Progrès Pistache Biscuits, Cream Pistache

## MOCKTAILS

CLASSIC MOJITO	30
STRAWBERRY MOJITO	32
LA RECOLTE	32
Avocado, Pineapple, Banana and Chocolate Syrup	
TROPICAL COOLER	32
Banana, Orange Juice, Pineapple Juice and Strawberry Purée	
LEMON MINT	29
Lemon Juice, Mint Leaves, Sugar Syrup	
GINGER COOLER	29
Ginger, Mint Leaves, Lemon Juice, Raspberry Purée & Sprite	

## SODA

Coke   Coke Light	18
Fanta   Sprite	



## WATER

ACQUA PANNA 0.5 L	18
ACQUA PANNA 1 L	24
SAN PELLEGRINO 0.5 L	18
SAN PELLEGRINO 1 L	24
LOCAL MINERAL WATER 1.5L	18

## FRESH JUICE

Orange   Pineapple	25
Watermelon   Mango   Carrot	

## SMOOTHIES

AVOCADO	25
Avocado, Milk, Vanilla Ice Cream, and Honey	
DATE	25
Dates, Fresh Milk, Honey and Cane Sugar	
TROPICANA	25
Orange, Pineapple Juice, and Passion Fruit	

## MILK

### SHAKES

VANILLA	25
CHOCOLATE	25
MIXED BERRY	25
Strawberry, Raspberry, Milk, Vanilla Ice Cream.	
NUTELLA	25
Nutella, Milk, Vanilla Ice Cream.	
STRAWBERRY	29
Strawberries, Milk, Vanilla Ice Cream	
BANANA MILKSHAKE	29
Milk, Bananas, Vanilla Ice Cream	

### COFFEE

ESPRESSO	18
DOUBLE ESPRESSO	22
DECAFEINATED	20
MACCHIATO	22
CAPPUCCINO	26
MOCHA	29
HOT CHOCOLATE	25
AMERICANO	22
CAFÉ AU LAIT	26
TURKISH COFFEE	25

## ICE COFFEE

ICE AMERICANO	22
ICE CAPPUCCINO	29
ICE LATTE	29
ICE MOCHA	29

## TEA

LA PATISSERIE SPECIAL	22
GINGER TEA	18
BLACK TEA	18
GREEN TEA	18
MOROCCAN TEA	22

## LOOSE LEAF TEA

MASALA CHAI	28
VANILLA TEA	25
OOLONG PEACH TEA	28
RED FRUIT TEA	25
LAVENDER HARMONY TEA	28
GREENLEAF TEA	25

## ICE TEA

Ginger   Lemon   Peach	25
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