

La Patisserie

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MENU



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



Endives 40.00

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

French Onion Soup 40.00

Caramelized Onions. Topped With Croutons Covered In
Melted Gruyere Cheese



Tomatoes and Burrata 55.00

With Extra Virgin Olive Oil and Balsamic Vinegar, Basil

 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.

SANDWICHES



**Double
Croque Monsieur** 55.00
Turkey Ham, Emmenthal, Bechamel.



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

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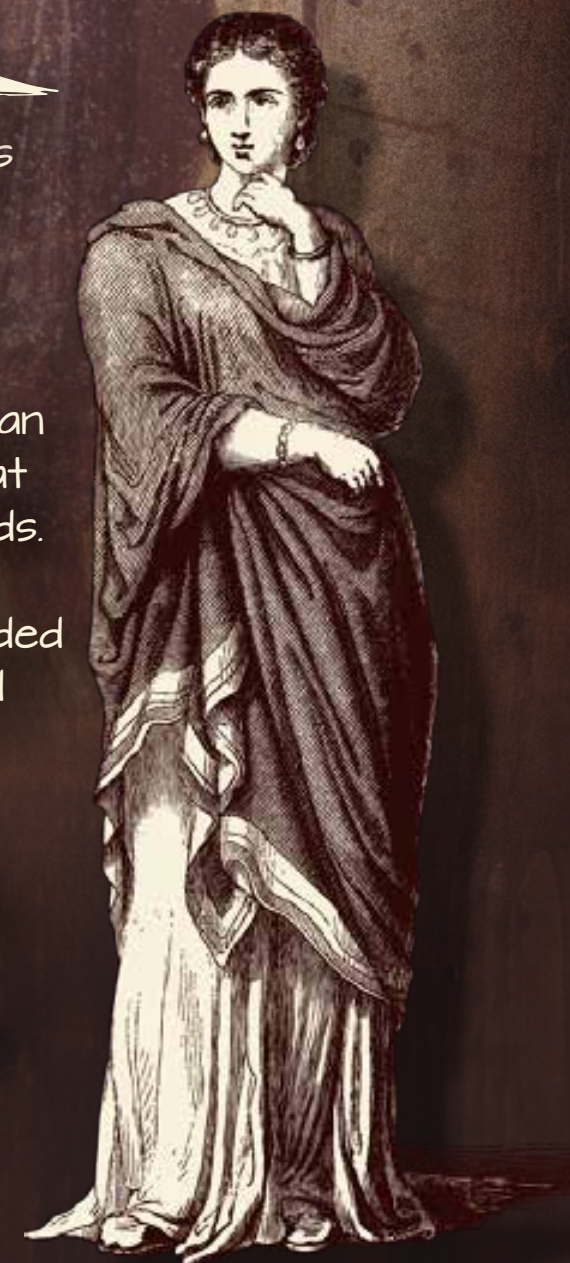
PINSA

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



Provençale 55.00

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



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



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.



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



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

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PASTA & RISOTTO



Seafood Risotto 65.00
Prawn, Mussels, Baby Squid, Basil Sauce



Mushroom Porcini Risotto 60.00
Cream and Parmesan



Parpadelle 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

Chicken in Creamy Sauce 75.00
Mushroom, Carrot and Leek, and Rice

DESSERT



Gourmandise Tart

Sablé Chocolate, Biscuit Chocolate, Caramel Coulant with Chocolate Mousse

35.00



Cappuccino Almond

Biscuit Ganache Coffee, Coulant Caramel and Mirror Glaze Caramel

35.00



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



Classic Crème Caramel

A Custard Dessert with a Layer of Clear Caramel Sauce

25.00



Lemon Meringue Tart

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

30.00



Praline Cake

Daquoise Hazelnut, Cream Praline

30.00



Vanilla Cake

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

35.00



Trianon Cake

Almond Biscuit , Ganache Monter Milk , Chocolate

35.00



Rosa Bella

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

30.00



Ice Cream and Sorbets/Scoop

Assorted Ice Cream and Sorbets

10.00



Caramel Mousse

Chocolate For Less Sponche , Mousse Caramel , Macaron Caramel

30.00



Russe Pistache

Progrès Pistache Biscuits, Cream Pistache

35.00

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

La Patisserie

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