

BIVIUS

eat & sleep

La vita non è aspettare che passi la tempesta ma imparare a ballare sotto la pioggia.
Life isn't about waiting for the storm to pass. It's about learning how to dance in the rain

Our dishes are carefully prepared from raw materials of quality: the products are hence carefully selected and their conditions are controlled during each delivery to maintain a consistent quality, without compromise. It is therefore possible that from time to time, a dish runs out... same happens with fish, purchased fresh, and depending on the market offer, the season and it's quality.

Our menu evolves over time, maximizing the seasonal products that our Chef Aymen and his team take pleasure in handling during preparations: we wash, peel and trim our vegetables, we simmer our sauces, cut our meats, clean our fishes, make our desserts....

In the difficult context of the past months, we had to adapt and the evolution of our menu further highlights our unique know-how, as well as our philosophy focused on sustainable development and respectful of the environment.

Thursday night: all-you-can-eat Pizza tasting 14.9€ (min. 3 persons)
6:45pm to 9:30pm

The kitchen opens from 11:45am to 2:00pm and from 6:45pm to 9:30pm
Closed on Saturday noon time, Sunday and bank holidays

BEVERAGES

Coupe de Crémant Blanc De Blancs		7.5
Coupe de Champagne Boulachin-Chaput		10.0
+ Kir au Cassis / Violette		+1.0
Lambrusco Amabile I.G.P.	75cl	24.9
Prosecco Treviso DOC	75cl	38.0
Champagne Boulachin-Chaput, <i>agriculture raisonnée</i>	75cl	64.9

ALCOHOL FREE		GIN		COCKTAILS	
Afterglow	6.5	Bombay Saphir	(UK) 6.5	Violette Spritz	9.0
Pinky Lemon	6.5	Super Saya	(LUX) 7.9	Aperol Spritz	9.0
-----		Bull Terrier <i>bio</i>	(ESP) 8.4	Hugo Spritz	9.0
Pepsi / Pepsi Max	3.0	Tanqueray 10	(UK) 7.5	Americano	9.0
Lemonades	3.0	Puerto Indias Strawberry	(ESP) 8.0	Tequila Sunrise	9.0
Juices	3.0	Hendricks	(SCO) 9.0	Piña Colada	9.0
Crodino	4.5	Gin of the Month	... 9.0	Mojito	9.0
		+ Tonic	3.0		
		Cynar	6.0		
		Campari	6.0		
		Porto Rouge / Blanc	6.0		
		Porto <i>Late Bottle Vintage</i>	8.0		
		Martini Bianco	6.0		
		Martini Rosso	6.0		
		Ricard	6.0		
		+ Soda	3.0		

H ₂ O		DRAFT		BOTTLED	
Rosport Classic	25cl 3.0	Clausel Classic	20cl 3.0	Clausthaler (<0,5% alcool)	3.5
		Clausel Classic	40cl 6.0	Battin Gambrinius	4.2
San Benedetto	50cl 3.9	Picon Bière	20cl 5.0	Peroni Nastro Azzurro	4.7
		Picon Bière	40cl 9.0	Lefte Blonde / Brune	4.5
		Panaché Cola	40cl 6.0	Franziskaner 0.5l	6.0
				<i>Suggestion du mois</i>	---

IL PANE

100% bio & slow baking



TAKE-AWAY ORDER

Coriander & Cumin 440gr	3.9
Spelled & Pumpkin seeds 440gr	4.5
Rye, Sourdough & Raisins 440gr	4.1
Integral 440gr	4.2
Traditional Baguette 370gr	2.9

*The bread is baked upon demand
(12 min. baking)*

CHI BEN COMINCIA...

è a metà dell'opera

<i>Like a Waffle, made of potatoes, topped to your convenience with</i>	10.9
<i>Wie eine Waffle, aus Kartoffeln, nach Beliebigkeit bedeckt mit</i>	
➤ Prosciutto di Parma DOP cured 24 months	
➤ Salmon <i>Lachs</i>	
➤ Fresh tomatoes and basil ✓ <i>Tomate und Basilikum</i>	8.9

<i>Sea Shells Soup</i>	
<i>Meeresmuscheln Suppe</i>	
13.6	
<i>Broad Bean Cream and Mussels</i>	
<i>Saubohnen Creme und Miesmuscheln</i>	
12.7	
<i>Pumpkin Cream, Carrots and Shrimps</i>	
<i>Kürbiscreme, Möhren und Garnelen</i>	
14.4	
<i>Chickpeas Soup, Chestnuts and Red Mullet</i>	
<i>Kichererbsensuppe, Kastanien und Rotbarbe</i>	
14.9	

As a main course,
served with white Pizza slices
*Als Hauptgericht,
serviert mit weisse Pizzascheiben*

+4.5

LE PASTE FATTE IN CASA

homemade pasta, handcrafted from scratch with quality products

Classic Lasagne, with meat stew

Klassisch, mit Fleischeintopf

18.4

Lasagne, with broccoli and Italian spiced sausages

mit Broccoli und gewürzte italienische Wurst

19.4

Tagliolini, sea carbonara and black squid ink

Carbonara des Meeres und Tintenfischtinte

19.7

Tagliolini, Roman ewe's cheese and the four peppers ✓

Römischer Schafskäse und vier Pfefferzorten

17.9

Tagliatelle with Hare stew

mit Haseneintopf

18.9

Paccheri, with chicken, Pumpkin and Gorgonzola DOC

mit Huhn, Kürbis und Gorgonzola DOC

18.2

Tagliolini alla Carbonara

eggs, pancetta, Pecorino, Parmigiano Reggiano, with a hint of cream or without

16.9

Cannelloni alla Fiorentina (ricotta and spinach) ✓

mit Ricotta-Käse und Spinat

18.2

Tagliolini with Shrimps and fresh tomato

mit Garnelen und frische Tomaten

18.7

Tagliolini, al pesto Genovese ✓

made with basil, pine nuts, garlic, olive oil and Parmigiano Reggiano DOC

aus Basilikum, Pinienkernen, Knoblauch, Olivenöl und Parmigiano Reggiano DOC

17.9

Duo of Pasta,

one unique choice per table

eine einzige Auswahl pro Tisch

18.9

Pasta Tasting Menu (evening only),

3 tasting dishes of your choice,

the menu is served for the whole table

3 Gänge-Menu von ihrer Auswahl,

das Menü wird für den gesamten Tisch serviert

29.9

MEAT

Beef tenderloin in black pepper sauce and flamed with Cognac VS

Filet vom Rind, schwarze Pfeffersoße und mit Cognac VS flambiert
32.9

La Tagliata,

of beef tenderloin, sliced on a bed of rocket salad and Parmigiano Reggiano DOC aged for 18 months
Filet vom Rind geschnitten, auf einem Bett aus Rucola und Parmigiano Reggiano 18 Monate geäلتet
31.7

Tartare of beef tenderloin, seasoned to your convenience

Tartare vom Rindfilet, gewürzt nach Beliebigkeit
29.9

Our Cordon Bleu, cream and fresh mushroom sauce

Unser Cordon Bleu, Rahm und frische Pflzen
22.1

Saltimbocca alla Romana

Thin slices of veal, Parma Ham, sage and cooking juices
Dünn geschnittenes Kalbfleisch, Parmaschinken, Salbei und Kochsäfte
27.4

Viennese-style breaded veal scallop

Wienerschnitzler vom Kalb
26.5

any adds-on or modification request to the menu may generate an extra charge
weitere Zusätze oder Änderungen zu den Gerichte können einen Aufpreis verursachen

FISH

*Only fresh from the catch of the day,
featured as daily special*

*Nur frisch vom Fang des Tages,
als Tagesgericht vorgeschlagen*

Special requests on demand are possible upon previous reservation:

*Oysters, Lobster, Squids,
Red Mullet, wild Seabass, Turbot, Sole, Skate Wings*

Sonderwünsche auf Anfrage sind nach vorheriger Reservierung möglich:

*Austern, Hummer, Tintenfische,
Rotbarbe, wilder Seebarsch, Steinbutt, Sohle, Rochenflügel*

PIZZA SPECIALE

Pizza d'Inverno mozzarella, potatoes, olives, chilly-cured pecorino, spicy chorizo 17.0

PIZZE BIANCHE

Bianca Caprese cherry tomatoes, Mozzarella di Bufala DOP, basil 16.5

Bianca Parma cherry tomatoes, Mozzarella di Bufala DOP, Prosciutto di Parma DOP 19.0

Bianche Zola e Parma Gorgonzola DOC, Prosciutto di Parma DOP, rocket salad 17.0

PIZZE ROSSE

Bufala tomato, Mozzarella di Bufala DOP, basil 16.5

Diavola tomato, mozzarella, spicy salami 13.0

Frutti di Mare tomato, mozzarella, sea food (home made) 17.0

Hawai tomato, mozzarella, ham, pineapple 13.0

Messicana tomato, mozzarella, peppers, onions, grilled chicken, corn 15.5

Parma tomato, mozzarella, Prosciutto di Parma DOP, Parmigano Reggiano DOC, rocket salad 16.5

Prosciutto e Funghi tomato, mozzarella, ham, mushrooms 13.5

Quattro Formaggi tomato, 4 different cheeses 14.0

Rossini tomato, mozzarella, ham, mushroom, egg 14.5

Scampi tomato, mozzarella, prawns, garlic 17.5

Tonno e Cipolla tomato, mozzarella, tuna, onions 13.0

Vegetariana tomato, mozzarella, grilled eggplant and zucchini, spinach 14.0

DESSERTS

Our Tiramisù
made with mascarpone, fresh eggs,
sprinkled with cocoa
mit Mascarpone, frische Eier,
und mit Kakao bestreut
8.9

Crème Brulée,
with Madagascar vanilla
mit Madagascar Vanille
8.9

Tarte Tatin,
and an ice scoop of vanilla
und eine Eiskugel Vanille
8.9

Sweet Pizza (ideal to share)
Nutella, banana and crushed hazelnuts
Nutella, Banane und zerkleinerte Haselnüsse
14.0

La Cassata Siciliana,
rum flavored vanilla and candied fruits
Vanille mit Rum aromatisiert, kandierte Früchte
8.4

Tartufo
black chocolate flavored
aus schwarzer Schokolade
8.4

Selection of cured cheeses,
dried fruits and homemade marmalade
Auswahl an gereiften Käsen,
getrocknete Früchte und hausgemachte Marmelade
11.0

COFFEE, TEA & SPIRITS



TEEGESCHWENDNER

Espresso	2.7	Marani	5.5
Caffè	2.9	English Breakfast	5.5
Espresso Macchiato	3.0	Mint	5.5
La Moretta di Fano	3.7	Wuyan Yasmin	5.5
Doppio Espresso	3.5	Ginger	5.5
Cappuccino Classico	3.8	Anis-Caraway-Fennel	5.5

Liquori
&
Amari
5.0

Zanin,
Grappa Giovane 5
Francoli,
Riserva 3 anni 7

RUM

Shack Red Spice	(Belgium)	7.0
Marquez 8 y.o.	(Colombia)	8.0
Dictador 10 y.o.	(Colombia)	9.0
Diplomatico Reserva	(Venezuela)	9.0
Gobernador 12 y.o.	(Colombia)	10.0
Dictador XO Perpetual	(Colombia)	19.9

WHISKY

Chivas Regal 12 y.o.	(Speyside, SCO)	7.9
Dewars 12 y.o.	(Highlands, SCO)	7.9
Glenfiddish 12 y.o.	(Speyside, SCO)	9.0
Cragganmore 12 y.o.	(Speyside, SCO)	9.0
Laphroaig 10 y.o.	(Islay, SCO)	9.0
Talisker 10 y.o.	(Islands, SCO)	9.0