

« La Passacaille »

Pizzeria - Ristorante - Chartres

Open every day except Wednesday from 11:45 a.m. to 2:00 p.m.
To 6:45 p.m. to 10:00 p.m. until 22:30 on Friday and Saturday night.

Check the slate!

Every day
new suggestions
starter - dish - dessert

Our salads

02 37 21 52 10

	For starter	For dish
Italian Salad salad fresh and confit tomatoes*, mushrooms, grilled pepper, black olives, mozzarella, raw ham, parmesan shavings and « home made » pesto.	9,90 €	14,30 €
Passacaille Salad salad, fresh tomatoes, mushrooms, hard boiled egg, raw ham, gears.	9,70 €	13,30 €
Roma Salad salad, fresh tomatoes, grilled pepper, mushrooms, chicken breast*, crust, red onions, parmesan shavings.	9,90 €	14,30 €
Farmer Salad salad, fresh tomatoes, mushrooms, smoked bacon, crust, hard boiled egg.	9,50 €	12,60 €
Warm goat cheese salad with honey salad, fresh tomatoes, mushrooms, warm goat cheese on cereal bread, honey, walnut.	9,90 €	13,30 €
Caprese Salad salad, fresh tomatoes, mozzarella, « home made » pesto.	9,50 €	12,50 €

Our carpaccio specialties

	For starter Carpaccio only and/or salad	For dish with chips
Italian beef carpaccio thin slices of raw beef, fresh tomatoes, mozzarella, gears and « home made » pesto.	10,90 €	14,40 €
Parmigiana beef carpaccio thin slices of raw beef, mixed salad leaves, confit tomatoes*, parmesan shavings, virgin olive oil with basil.	11,30 €	14,80 €
Léguminoso beef carpaccio thin slices of raw beef, mixed salad leaves, fresh tomatoes, fresh vegetables grilled (eggplant, zucchini, pepper), parmesan shavings and « home made » pesto.	11,30 €	14,80 €
Neapolitan beef carpaccio thin slices of raw beef, mixed salad leaves, fresh tomatoes, anchovy filet, black olives, capers, virgin olive oil with basil.	11,30 €	14,80 €
Roman beef carpaccio thin slices of raw beef, mixed salad leaves, confit tomatoes*, fresh mushrooms, roman artichokes*, virgin olive oil with basil.	11,30 €	14,80 €

Our antipasti & italian delicatessen

Italian Antipasti (hearty, can be shared as a starter, or in dish alone) raw ham, coppa, salami, speck, salamela, artichokes* and grilled vegetables with olive oil on salad, fresh tomatoes, mozzarella, « home made » pesto.	15,40 €
Grilled Vegetables selection of fresh grilled vegetables (eggplant, zucchini, pepper), roman artichokes*, confit tomatoes* and « home made » pesto.	9,90 €
Selection of Italian Delicatessen raw ham, coppa, salami, speck, salamela.	12,50 €

Our classic starters

Starter of the day (check our slate)	5,60 €
Mixed Vegetable Soup*	6,80 €
Egg mayonnaise «home made»	5,50 €
Assortment of three cheese	6,90 €
Green salad	3,50 €
Mixed salad	5,90 €

Mezzo Formula

served only for lunch, Monday through Friday (excluding holidays)

Starter of the day + dish of the day
OR
Dish of the day + dessert of the day
15,10 €
(drinks not included)

Pizza dough 'home made' with olive oil
Mozzarella without palm oil
Tomato sauce 100% italian «Mutti»

Our pizzas

Al Carpaccio tomatoes, mozzarella, fresh mushrooms, thin slices of raw beef, parmesan shavings, confit tomatoes*, pesto and mixed salad leaves.	15,20 €	Neptune tomatoes, mozzarella, medley of seafood*, red onions, « home made » chopped parsley.	13,00 €
Alle Verdure tomatoes, mozzarella, fresh grilled vegetables (eggplant, zucchini, pepper), fresh mushrooms, red onions, « home made » pesto, oregano.	13,40 €	Orientale tomatoes, mozzarella, fresh 3 colors peppers, merguez.	11,70 €
Alla Bolognese tomatoes, mozzarella, fresh 3 colors peppers, potato, « home made » bolognese, egg, oregano.	13,40 €	Paradiso tomatoes, mozzarella, fresh 3 colors peppers, red onions, salamela, « home made » bolognese.	13,60 €
Beauceronne tomatoes, mozzarella, bacon, goat cheese, potatoes, red onions.	13,40 €	Paysanne tomatoes, mozzarella, smoked bacon, egg.	11,50 €
Capri tomatoes, mozzarella, fresh 3 colors peppers, red onions, goat cheese, « home made » chopped parsley.	12,50 €	Prosciutto tomatoes, mozzarella, fresh mushrooms, raw ham, parmesan shavings, olive oil with basil.	13,70 €
Calzone (puffed) tomatoes, mozzarella, ham, egg yolk.	11,60 €	Quatre saisons tomatoes, mozzarella, ham, roman artichokes*, fresh mushrooms, capres, oregano.	12,20 €
Campanella fresh cream and honey, mozzarella, goat cheese, speck, black olives.	13,50 €	Reine tomatoes, mozzarella, ham, fresh mushrooms.	11,60 €
Chief tomatoes, mozzarella, coppa, salami, speck, red onions, black olives.	13,00 €	Roman tomatoes, mozzarella, ham, egg.	11,60 €
Fermière fresh cream with curry, mozzarella, sliced chicken*, potatoes, fresh mushrooms, red onions, « home made » pesto.	13,70 €	Rustica fresh cream, mozzarella, smoked bacon, potatoes, red onions, egg, oregano.	13,50 €
Formaggio tomatoes, mozzarella goat cheese, gorgonzola, worm parmesan, red onions, black olives.	13,70 €	Scandinave fresh cream with tomatoes, mozzarella, smoked salmon, lumpfish egg, lemon, fresh cream.	13,90 €
Lucia tomatoes, mozzarella, ham, goat cheese, fresh mushrooms.	12,90 €	Special 3 pizzas on one : Neptune, Reine, Méditerranéenne.	13,90 €
Margherita tomatoes, mozzarella, black olives, oregano.	11,00 €	Tartufo (truffe) fresh cream, mozzarella, truffe cream*, fresh mushrooms, raw ham, artichokes*, parmesan shavings.	15,20 €
Méditerranéenne tomatoes, mozzarella, merguez, salamela, chorizo, fresh 3 colors peppers.	13,10 €	Vegetarian tomatoes, mozzarella, roman artichokes*, fresh mushrooms, spinach, red onions, olive oil, oregano.	12,50 €
Montagnarde tomatoes, mozzarella, reblochon (cheese), potato, red onions, raw ham, fresh cream.	13,70 €	Mini pizza bambino (-10 years) tomatoes, mozzarella, ham.	6,60 €
Napolitaine tomatoes, mozzarella, anchovy filet, capers, olives, oregano.	11,50 €		

Menu presto

Presto menu is served daily (drinks not included)

Starter + dish or Dish + dessert 16,80 €
Starter + dish + dessert 19,80 €

Starters : Bacon smoked and crust salad or Egg mayonnaise home made or Starter of the day (check the slate)
Dishes : Skewer of Beef with red onions (slide dish and sauce in choice) or Sliced chicken* (Norman sauce, slide dish in choice) or Dish of the day (check the slate)
Desserts : White cheese 20% or Chocolate mousse « home made » or Dessert of the day* (check the slate)

Keep space for dessert!

We offer you a box to take the rest of your pizza or your dish.

With your pizza!

Mixed salad leaves with olive oil and balsamic
Supplement : 1,60 €

Our « home made » specialties

Choose your side dish : Spaghetti - Fresh chips
Spinach - Green beans* - Green salad

In Parma Cutlet thin slices of veal coated and fried with raw ham, cream sauce with Marsala	16,10 €
Milanaise Cutlet breaded veal cutlet and chips	15,70 €
Emiliana Cutlet breaded veal cutlet and chips, covered with ham, bolognese sauce, mozzarella, all baked in oven.	16,10 €
Rognons à l'ancienne veal kidneys, grainy mustard cream sauce	16,10 €
Dish of the day (See our slate)	11,50 €
Sliced chicken* norman cream sauce and mushrooms	11,50 €

Our grilled meats

Choice of sauce : Peppers, Gorgonzola, Béarnaise*

Beef pad (220 g)	15,90 €
Skewer of Beef with red onions (180 g)	13,90 €

Meat Origin : European Union.

Menu bambino

Pizza Bambino (tomatoes, cheese, ham) or ham (with chips or vegetables) or chicken breast* (with chips or vegetables) or spaghetti (neapolitan or bolognese)
cup Bambino (1 iceball in choice) or white cheese (nature or sauce)
(drinks not included) 7,50 €

Our fresh pasta stuffed

Fagottini in Parme stuffed pasta* with prosciutto and tomato cream sauce shredded with raw ham.	14,30 €
Green Basil and Spinach Tortelloni stuffed pasta* with basil and spinach-cheese, cream sauce with « made home » pesto.	12,40 €
Tortelloni with Ceps stuffed pasta* with ceps and ricotta, cream mushroom sauce.	12,90 €
Malfatti with Truffles stuffed pasta* with mushrooms and black mushrooms, truffe cream sauce and parmesan shavings.	15,50 €
« Home made » Lasagna with bologneses, bechamel, mozzarella, all baked in oven	11,80 €
with salad and tomatoes	15,20 €

Our tagliatelli or penne rigate (« home made »)

With Bolognese minced beef with « home made » Neapolitan sauce	11,50 €
With Chicken sliced chicken*, mushrooms, curry cream sauce	13,10 €
With Carbonara smoked bacon with cream and egg yolk	11,90 €
With Gorgonzola gorgonzola sauce with fresh cream	11,50 €
With grilled Vegetables sliced grilled vegetables, confit tomatoes (peppers, eggplant, zucchini), mushrooms and « home made » pesto.	13,10 €
With Seafood medley of seafood* with olive oil, cream sauce and « home made »	12,10 €
Farmer ham and mushrooms, fresh cream sauce	12,00 €
With Pesto « home made » pesto with fresh cream (olive oil, garlic, pine nuts, parmesan and basil)	10,90 €
With Salmon smoked salmon with fresh cream sauce	12,50 €
Neapolitan Neapolitan sauce (tomato sauce)	10,50 €

Passacaille accept meal tickets, holidays checks, and credit cards (minimum 10 €). Passacaille don't accept checks. Net prices, taxes and service included. All our dishes are homemade with the exception of the ingredients indicated by an asterisk. The list of allergens is available on request nearby staff.

Our classic cups

Banana split chocolate ice cream, vanilla, strawberry, banana fruit, chocolate topping home made and Chantilly.	7,20 €
Dame blanche vanilla ice cream, chocolate topping home made and Chantilly.	6,90 €
Chocolat liégeois chocolate ice cream, chocolate topping home made and Chantilly.	6,90 €
Café liégeois coffee ice cream, coffee topping and Chantilly.	6,90 €
Caramel liégeois salted butter caramel ice cream, caramel topping home made and Chantilly.	6,90 €

Our greedy cups

Meringue Glacée pastry meringue, vanilla ice cream, strawberry ice cream, red fruits sauce and Chantilly.	7,10 €
Coupe Anté salted butter caramel ice cream, milk jam ice cream, chestnut ice cream, honey and cream.	7,10 €
Coupe Amarena cherry sorbet, vanilla ice cream, Amarena cherries and Chantilly.	7,10 €
Coupe Speculoos vanilla ice cream, vanilla intensive ice cream, caramel salted butter sauce home made speculoos and Chantilly.	7,10 €
Coupe Cappuccino cappuccino ice cream, vanilla intensive ice cream, chocolate ice cream, coffee co and Chantilly.	7,10 €
Coupe Scioiolo chocolate hazelnut ice cream like rocher, vanilla ice cream, milk jam ice cream, salted butter caramel sauce home made, chopped hazelnuts and cream.	7,10 €

Our desserts

Les grands classiques :	
Crème Brûlée « home made » flavored with vanilla and caramelized with brown sugar.	5,50 €
Cream Cheese (20% mat. gr.) served nature, with honey or with berry sauce.	4,30 €
Brownie with pecan nuts accompanied by a vanilla ice cream, topped with hot chocolate home made.	5,70 €
Chocolate mousse « home made » our dark chocolate pastry house recipe.	5,70 €
Tatin (apple) pie accompanied by an green apple sorbet or vanilla ice cream or cream or Chantilly.	6,30 €
Lemon pie italian meringue.	6,30 €
Dessert of day check our slate.	5,50 €

Our cups «watered»

Colonel lime sorbet drizzled with vodka.	7,20 €
Spirito lime sorbet drizzled with limoncello (lemon liqueur).	7,20 €
Williams orchard pear sorbet drizzled with pear alcohol.	7,20 €
Sarde chestnut ice cream and it chunks, Chantilly, drizzled with Amaretto (almond liqueur).	7,20 €
Pippermint mint-chocolate ice cream, chocolate topping, Chantilly, drizzled with Get 27.	7,20 €

Our little rum babas from Naples

Almafitaine 5 mini-soaked babas with rum, lime sorbet and Limoncello.	7,20 €
Sorrento 5 mini-soaked babas with rum, vanilla intensive ice cream and Chantilly.	7,20 €
Napoli 5 mini-soaked babas with rum, on a bed of Chantilly.	7,20 €

Alcohol abuse is dangerous for health. Consume with moderation.

Our delight desserts

Pana cotta « home made » cream cooked with vanilla and flavored depending your choice : - with red fruits sauce, - with honey and bursts of pistachios, - with salted butter caramel home made and speculoos, - with chocolate home made and hazelnut bursts.	5,70 €
Caramel macaron accompanied by its caramel salted butter ice cream.	6,30 €
Tiramisi « home made » served in its jar.	6,00 €
Chocolate Profiteroles Our pastry 2 sprouts filled with vanilla ice cream, topped with hot chocolate and cream.	7,20 €
Fondant moelleux tout chocolat (Melted chocolate) accompanied with its vanilla ice cream with hot chocolate sauce home made and Chantilly.	6,30 €
Moelleux au caramel beurre salé (Melted caramel) accompanied by its caramel ice cream with caramel sauce home made and Chantilly.	6,30 €
Nougat glacé Montelimar nougat ice cream, almonds and grilled pistachios and red fruits sauce.	6,00 €

The list of allergens is available on request nearby staff. The restaurant accept credit cards and cash. Net prices taxes and service included.

Gourmet coffees

Every day, we develop 5 mini varied desserts

To accompany your coffee, tea, cappuccino, ...

Le café gourmand Coffee or decaffeinated coffee.	6,50 €
Le thé gourmand Tea, infusion or big coffee.	7,50 €
Le cappuccino gourmand cappuccino or déca-cappuccino.	7,80 €
Le gourmand-gourmand only the 5 mini-desserts.	5,50 €
Café and Amaretti Your coffee accompanied with a soft Amaretti (Small Italian biscuit perfumed with almond).	2,60 €

Your customized cup

Let talk your creativity and compose your cup...

The Piazza 4 cups	7,20 €
The Duo 2 cups	4,70 €
The trilogy 3 cups	5,90 €

... starting from our selection of 17 flavors :

Ice creams	Sorbets
● Vanilla intensive	● Lime
● Chocolate et its bursts	● Orchard pear
● Salted butter caramel	● Green apple
● Heart of strawberry	● Sweet Raspberry
● Chocolate mint freshness	● Orchard cherry
● Coffee pur arabica	
● Smarties	

... and add a touch of greed

Greedy perfumes	to your creation!
● Speculoos and its bursts	Chantilly, hot chocolate, red fruit sauce, coffee sauce or caramel sauce, honey,...
● Chestnut and its bursts	
● Capuccino	Supplement..... 0,50 €
● Milk jam	Supplement cup..... 1,30 €
● Chocolate hazelnut like rocher	

... and Enjoy your meal!