

« 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.

Our salads

Italian Salad

salad fresh and confit tomatoes*, mushrooms, grilled pepper, black olives, mozzarella, raw ham, parmesan shavings and « home made » pesto.

Passacaille Salad

salad, fresh tomatoes, mushrooms, hard boiled egg, raw ham.

Roma Salad

salad, fresh tomatoes, grilled pepper, mushrooms, chicken breast*, crust, red onions, parmesan shavings.

Farmer Salad

salad, fresh tomatoes, mushrooms, smoked bacon, crust, hard boiled egg.

Warm goat cheese salad with honey

salad, fresh tomatoes, mushrooms, warm goat cheese on cereal bread, honey, walnut.

Caprese Salad

salad, fresh tomatoes, mozzarella, « home made » pesto.

Our carpaccio specialties

Italian beef carpaccio

thin slices of raw beef, fresh tomatoes, mozzarella, « home made » pesto.

Parmigiana beef carpaccio

thin slices of raw beef, mixed salad leaves, confit tomatoes*, parmesan shavings, virgin olive oil with basil.

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.

Neapolitan beef carpaccio

thin slices of raw beef, mixed salad leaves, fresh tomatoes, anchovy filet, black olives, capers, virgin olive oil with basil.

Roman beef carpaccio

thin slices of raw beef, mixed salad leaves, confit tomatoes*, fresh mushrooms, roman artichokes*, virgin olive oil with basil.

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.

Grilled Vegetables

selection of fresh grilled vegetables (eggplant, zucchini, pepper), roman artichokes*, confit tomatoes* and « home made » pesto.

Selection of Italian Delicatessen

raw ham, coppa, salami, speck, salamela.

Our classic starters

Starter of the day (check our slate) 5,90 €

Mixed Vegetable Soup* 6,90 €

Egg mayonnaise «home made» 5,80 €

Assortment of three cheese 6,90 €

Green salad 3,60 €

Mixed salad 5,90 €

Our pizzas

Al Carpaccio

15,60 €
tomatoes, mozzarella, fresh mushrooms, thin slices of raw beef, parmesan shavings, confit tomatoes*, pesto and mixed salad leaves.

Alle Verdure

13,90 €
tomatoes, mozzarella, fresh grilled vegetables (eggplant, zucchini, pepper), fresh mushrooms, red onions, « home made » pesto, oregano.

Alla Bolognese

13,90 €
tomatoes, mozzarella, fresh 3 colors peppers, potato, « home made » bolognese, egg, oregano.

Beauceronne

13,90 €
fresh cream, mozzarella, bacon, goat cheese, potatoes, red onions.

Capri

13,00 €
tomatoes, mozzarella, fresh 3 colors peppers, red onions, goat cheese, « home made » chopped parsley.

Calzone (puffed)

12,00 €
tomatoes, mozzarella, ham, egg yolk.

Campanella

13,90 €
fresh cream and honey, mozzarella, goat cheese, speck, black olives.

Fermière

14,10 €
fresh cream with curry, mozzarella, sliced chicken*, potatoes, fresh mushrooms, red onions, « home made » pesto.

Formaggio

14,10 €
tomatoes, mozzarella goat cheese, gorgonzola, worn parmesan, red onions, black olives.

Lucia

13,30 €
tomatoes, mozzarella, ham, goat cheese, fresh mushrooms.

Manzo

14,10 €
boursin cream, mozzarella, ham, potatoes, fresh mushrooms, red onions.

Margherita

11,60 €
tomatoes, mozzarella, black olives, oregano.

Méditerranéenne

13,60 €
tomatoes, mozzarella, merguez, salamela, chorizo, fresh 3 colors peppers.

Montagnarde

14,10 €
tomatoes, mozzarella, reblochon (cheese), potato, red onions, raw ham, fresh cream.

Any supplement or change is billed:

olives, capers, cream, parsley, pesto, 0,70 €
egg, artichoke*, peppers, onions, mushrooms, potatoes, eggplant, zucchini, parmesan, anchovies, mozzarella, confit tomatoes 1,00 €
merguez, chorizo, salamela, bacon, bolognese, ham, goat, Reblochon cheese, etc 2,00 €
Raw ham, speck, coppa or smoked salmon 3,20 €

For starterFor dish

9,90 € 14,80 €

9,70 € 13,90 €

9,90 € 14,80 €

9,50 € 13,10 €

9,90 € 14,30 €

9,50 € 12,60 €

For starterFor dish

Carpaccio only with chips and/or salad

11,30 € 14,90 €

11,60 € 15,20 €

11,60 € 15,20 €

11,60 € 15,20 €

11,60 € 15,20 €

11,60 € 15,20 €

11,60 € 15,20 €

Keep space for desseert !

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

Menu presto

Presto menu is served daily (drinks not included)

Starter + dish 17,50 €
Starter + dish + dessert 20,80 €

Starters : Bacon smoked and crust salad

or Egg mayonnaise home made

Dishes : Starter of the day (check the slate)

Beef Bavette grilled

(sauce in choice : peper, gorgonzola, bearnaise)

or Sliced chicken* (Norman sauce)

or Dish of the day (check the slate)

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

Desserts : White cheese 20%

or Chocolate mousse « home made »

or Dessert of the day* (check the slate)

Our « home made » specialties

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

In Parma Cutlet thin slices of veal coated and fried with raw ham, cream sauce with Marsala ... 16,50 €

Milanaise Cutlet breaded veal cutlet and chips 16,00 €

Emiliana Cutlet breaded veal cutlet and chips, covered with ham, bolognese sauce, 16,50 €

mozzarella, all baked in oven.

Rognons à l'ancienne veal kidneys, grainy mustard cream sauce 16,50 €

Dish of the day (See our slate) 12,00 €

Sliced chicken* norman cream sauce and mushrooms 12,00 €

Our grilled meats

Sauce in choice : Peppers, Gorgonzola, Béarnaise*

Beef pad (220 g) 16,20 €

Beef bavette grilled (180 g) 13,90 €

Meat Origin : European Union.

Our fresh pasta stuffed

Fagottini in Parme

stuffed pasta* with prosciutto and tomato cream sauce shredded with raw ham. 14,50 €

Green Basil and Spinach Tortelloni

stuffed pasta* with basil and spinach-cheese, cream sauce with « made home » pesto. 12,80 €

Tortelloni with Ceps

stuffed pasta* with ceps and ricotta, cream mushroom sauce. 13,20 €

Malfati with Truffles

stuffed pasta* with truffles and black mushrooms, truffle cream sauce and parmesan shavings. 15,80 €

« Home made » Lasagna with bologneses, bechamel, mozzarella, all baked in oven ... 12,00 €

with salad and tomatoes 15,50 €

Our tagliatelli or penne rigate (« home made »)

With Bolognese minced beef with « home made » Neapolitan sauce 11,70 €

With Chicken sliced chicken*, mushrooms, curry cream sauce 13,60 €

With Carbonara smoked bacon with cream and egg yolk 12,20 €

With Gorgonzola gorgonzola sauce with fresh cream 11,70 €

With grilled Vegetables sliced grilled vegetables, confit tomatoes (peppers, eggplant, zucchini), mushrooms and « home made » pesto. 13,60 €

With Seafood medley of seafood* with olive oil, cream Boursin sauce and « home made » chopped parsley. 12,60 €

Farmer ham and mushrooms, fresh cream sauce 12,20 €

With Pesto « home made » pesto with fresh cream (olive oil, garlic, pine nuts, 11,00 €

parmesan and basil)

With Salmon smoked salmon with fresh cream sauce 13,00 €

Neapolitan Neapolitan sauce (tomato sauce) 10,80 €



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 7,80 €
chocolate ice cream, vanilla, strawberry, banana fruit, chocolate topping home made and Chantilly.

Dame blanche 6,90 €
vanilla ice cream, chocolate topping home made and Chantilly.

Chocolat liégeois 6,90 €
chocolate ice cream, chocolate topping home made and Chantilly.

Café liégeois 6,90 €
coffee ice cream, coffee topping and Chantilly.

Caramel liégeois 6,90 €
salted butter caramel ice cream, caramel topping home made and Chantilly.

Our greedy cups

Meringue Glacée 7,30 €
pastry meringue, vanilla ice cream, raspberry sorbet, red fruits sauce and Chantilly.

Coupe Amarena 7,30 €
cherry sorbet, chocolate ice cream, Amarena cherries and Chantilly.

Coupe Speculoos 7,30 €
Speculoos ice cream, vanilla ice cream, caramel salted butter sauce home made, speculoos and Chantilly.

Coupe Sciattolo 7,30 €
chocolate hazelnut ice cream like rocher, vanilla ice cream, salted butter caramel ice cream salted butter caramel sauce home made, chopped hazelnuts and cream.

Coupe Deliziosa 7,30 €
passion sorbet, raspberry sorbet, vanilla intensive ice cream, red fruits sauce and Chantilly.

Our desserts

Crème Brulée «home made» 5,60 €
flavored with vanilla and caramelized with brown sugar.

Cream Cheese (20% mat. gr) 4,40 €
served nature, with honey or with berry sauce.

Brownie with pecan nuts 5,90 €
accompanied by a vanilla ice cream, topped with hot chocolate home made.

Chocolate mousse «home made» 5,90 €
our dark chocolate pastry house recipe.

Tatin (apple) pie 6,60 €
accompanied by vanilla ice cream or cream or Chantilly.

Dessert of day 5,90 €
check our slate.

Our cups «watered»

Colonel 7,50 €
lime sorbet drizzled with vodka.

Spirito 7,50 €
lime sorbet drizzled with limoncello (lemon liqueur).

Williams 7,50 €
orchard pear sorbet drizzled with pear alcohol.

Sarde 7,50 €
chestnut ice cream and it chunks, Chantilly, drizzled with Amaretto (almond liqueur).

Pippermint 7,50 €
mint-chocolate ice cream, chocolate topping, Chantilly, drizzled with Gut 21.

Our little rum babas from Naples

Almafitaine 7,50 €
5 mini-soaked babas with rum, lime sorbet and Limoncello.

Sorrento 7,50 €
5 mini-soaked babas with rum, vanilla intensive ice cream and Chantilly.

Napoli 7,50 €
5 mini-soaked babas with rum, on a bed of Chantilly.

Alcohol abuse is dangerous for health. Consume with moderation.

Our delight desserts

Pana cotta « home made » 5,90 €
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 amarena cherry.

Tiramisu «home made» 6,20 €
served in its jar.

Chocolate Spritroles 7,90 €
Our pastry 2 sprouts filled with vanilla ice cream, with hot chocolate and cream.

Fondant moelleux tout chocolat (Melted chocolate) 6,50 €
accompanied with its vanilla ice cream with hot chocolate sauce home made and Chantilly.

Moelleux au caramel beurre salé (Melted caramel) 6,50 €
accompanied by its caramel ice cream with caramel sauce home made and Chantilly.

Nougat glacé 6,30 €
Montblanc nougat ice cream, almonds and grilled pistachios red fruits sauce.

L'Affogato

4,90 €
Simple and expelent ! Just a vanilla ice cream with a hot strong coffee accompanied by a small amaretti.

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 6,80 €
Coffee or decaffeinated coffee.

Le thé gourmand 7,80 €
Tea, infusion or big coffee.

Le cappuccino gourmand 8,10 €
cappuccino or déca-cappuccino.

Le gourmand-gourmand 5,80 €
only the 5 mini-desserts.

Your customized cup

The Piazza

4 cups

7,50 €

The Duo

2 cups

4,80 €

The trilogy

3 cups

6,10 €

... starting from our selection of 14 flavors :

Ice creams

• Vanilla intensive

• Chocolate et its bursts

• Heart of strawberry

• Chocolate mint fresh-ness

• Coffee pur arabica

• Smarties

Greedy perfumes

• Speculoos and its bursts

• Salted butter caramel

• Chocolate hazelnut like rocher

Sorbets

• Lime

• Orchard pear

• Passion fruit

• Sweet Raspberry

• Orchard cherry

... and add a touch of greed

to your creation!

Chantilly, hot chocolate, red fruit sauce, coffee sauce or caramel sauce, honey,...

Supplement 0,50 €

... and Enjoy your meal!