



« 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
dish - dessert

02 37 21 52 10

Our salads

	For starter	For dish
Italian Salad <i>salad, fresh and confit tomatoes*, mushrooms, grilled pepper, black olives, mozzarella, raw ham, parmesan shavings and pesto.</i>	10,40 €	15,60 €
Roma Salad <i>salad, fresh tomatoes, grilled pepper, mushrooms, chicken breast*, crust, red onions, parmesan shavings.</i>	10,40 €	15,60 €
Warm goat cheese salad with honey <i>salad, fresh tomatoes, mushrooms, warm goat cheese on cereal bread, honey, walnut.</i>	10,40 €	15,60 €

To share with your appetizers

Italian Antipasti <i>raw ham, salami, speck, salamela, artichokes* and grilled vegetables with olive oil, salad, fresh tomatoes, mozzarella, pesto.</i>	17,90 €
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Our carpaccio specialties

	For starter carpaccio only and/or salad	For dish with chips
Italian beef carpaccio <i>thin slices of raw beef, fresh tomatoes, mixed salad leaves, parmesan shavings, mozzarella, pesto.</i>	12,10 €	15,70 €
Parmigiana beef carpaccio <i>thin slices of raw beef, mixed salad leaves, confit tomatoes*, parmesan shavings, pesto.</i>	12,10 €	15,70 €
Léguminoso beef carpaccio <i>thin slices of raw beef, mixed salad leaves, fresh tomatoes, fresh vegetables grilled (eggplant, zucchini, pepper), fresh mushrooms, parmesan shavings and pesto.</i>	12,10 €	15,70 €

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

Our pizzas

Al Carpaccio <i>tomato sauce, mozzarella, fresh mushrooms, thin slices of raw beef, parmesan shavings, confit tomatoes*, pesto and mixed salad leaves.</i>	16,00 €	Montagnarde <i>tomato sauce, mozzarella, reblochon (cheese), potato, red onions, raw ham, fresh cream.</i>	14,80 €
Alle Verdure <i>tomato sauce, mozzarella, fresh grilled vegetables (eggplant, zucchini, pepper), fresh mushrooms, pesto, oregano.</i>	14,40 €	Napolitaine <i>tomato sauce, mozzarella, anchovy filet, capers, olives, oregano.</i>	12,90 €
Alla Bolognese <i>tomato sauce, mozzarella, fresh 3 colors peppers, potato, bolognese, egg, oregano.</i>	14,40 €	Orientale <i>tomato sauce, mozzarella, fresh 3 colors peppers, merguez.</i>	12,80 €
Beauceronne <i>fresh cream, mozzarella, bacon, goat cheese, fresh mushrooms.</i>	14,40 €	Paysanne <i>tomato sauce, mozzarella, smoked bacon, egg, oregano.</i>	12,80 €
Calzone (puffed) <i>tomato sauce, mozzarella, ham, egg yolk.</i>	12,80 €	Prosciutto <i>tomato sauce, mozzarella, fresh mushrooms, raw ham, parmesan shavings, olive oil with basil.</i>	15,10 €
Campanella <i>fresh cream and honey, mozzarella, goat cheese, speck, black olives.</i>	14,60 €	Quatre saisons <i>tomato sauce, mozzarella, ham, roman artichokes*, fresh mushrooms, capers, oregano.</i>	13,80 €
Capri <i>tomato sauce, mozzarella, fresh 3 colors peppers, goat cheese, pesto.</i>	13,60 €	Reine <i>tomato sauce, mozzarella, ham, fresh mushrooms, oregano.</i>	12,80 €
Fermière <i>fresh cream with curry, mozzarella, sliced chicken*, potatoes, fresh mushrooms, red onions, pesto.</i>	14,90 €	Romaine <i>tomato sauce, mozzarella, ham, egg, oregano.</i>	12,80 €
Formaggio <i>tomato sauce, mozzarella goat cheese, reblochon, gorgonzola, parmesan shavings, black olives, oregano.</i>	14,90 €	Rustica <i>tomato sauce, mozzarella, smoked bacon, potatoes, red onions, egg, fresh cream, oregano.</i>	14,70 €
Lucia <i>tomato sauce, mozzarella, ham, goat cheese, fresh mushrooms.</i>	14,00 €	Scandinave <i>tomato sauce, mozzarella, smoked salmon, lumpfish egg, lemon, fresh cream.</i>	15,60 €
Margherita <i>tomato sauce, mozzarella, black olives, oregano.</i>	12,20 €	Tartufo (truffe) <i>fresh mushrooms, raw ham, artichokes*, parmesan shavings.</i>	16,00 €
Méditerranéenne <i>tomato sauce, mozzarella, merguez, salamela, chorizo, fresh 3 colors peppers.</i>	14,80 €	Vegetarian <i>tomato sauce, mozzarella, roman artichokes*, fresh mushrooms, fresh 3 colors peppers, red onions, oregano.</i>	13,80 €

Keep space for desseert !

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

The slate of the day

Main Course	12,70 €
Dessert	5,90 €

Our Formula of the slate

Main course + Dessert	17,60 €
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drinks not included

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, smoked salmon	3,20 €

Our home made specialties

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

In Veal Cutlet <i>thin slices of veal coated and fried with raw ham, cream sauce with Marsala.</i>	17,20 €
Milanaise Cutlet <i>breaded veal cutlet and chips</i>	16,60 €
Rognons à l'ancienne <i>veal kidneys, grainy mustard cream sauce</i>	17,00 €
Dish of the day <i>(See our slate)</i>	12,70 €
Beef pad grilled (220 g) <i>sauce in choice : Peppers, Béarnaise</i>	17,00 €
Sliced chicken* <i>normand cream sauce and mushrooms</i>	12,70 €
Home made Lasagna <i>with bolognese, bechamel, mozzarella, all backed in oven with salad and tomatoes</i>	12.90 € 15.70 €

Menu bambino

Pizza Bambino <i>(tomatoes, cheese, ham) or ham (with chips or vegetables) or chicken breast* (with chips or vegetables) or linguini (neapolitan or bolognese)</i>	
cup Bambino <i>(1 iceball in choice) or white cheese (nature or sauce) (drinks not included)</i>	8,00 €

Our fresh pasta stuffed

Fagottini in Parme <i>stuffed pasta* with prosciutto and tomato cream sauce shredded with raw ham.</i>	14,90 €
Green Basil and Spinach Tortelloni <i>stuffed pasta* with basil and spinach-ricotta cheese, cream sauce with pesto.</i>	13,80 €
Malfatti with Truffles <i>stuffed pasta* with truffles and mushrooms, truffle cream sauce and parmesan shavings.</i>	16,10 €

Our Linguini in choice

With Bolognese <i>minced beef with Neapolitan sauce</i>	12,30 €
With Chicken <i>sliced chicken*, mushrooms, curry cream sauce</i>	14,00 €
With Carbonara <i>smoked bacon with cream sauce and egg yolk</i>	12,70 €
With grilled Vegetables <i>sliced grilled vegetables (peppers, eggplant, zucchini), confit tomatoes, mushrooms and pesto.</i>	13,90 €
With Salmon <i>smoked salmon with fresh cream sauce</i>	14,50 €
Neapolitan <i>with Neapolitan sauce</i>	11,30 €



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 greedy cups

Dame blanche <i>vanilla ice cream, chocolate topping home made and whipped cream.</i>	7,00 €
Chocolat liégeois <i>chocolate ice cream, chocolate topping home made and whipped cream.</i>	7,00 €
Café liégeois <i>coffee ice cream, coffee topping and whipped cream.</i>	7,00 €
Caramel liégeois <i>salted butter caramel ice cream, caramel topping home made and whipped cream.</i>	7,00 €

Our greedy cups

Meringue Glacée <i>pastry meringue, vanilla ice cream, raspberry sorbet, raspberry sauce and whipped cream.</i>	7,50 €
Coupe Amarena <i>cherry sorbet, chocolate ice cream, Amarena cherries and whipped cream.</i>	7,50 €
Coupe Speculoos <i>Speculoos ice cream, vanilla ice cream, caramel salted butter sauce home made, speculoos and whipped cream.</i>	7,50 €
Coupe Scolattolo <i>chocolate ice cream, vanilla ice cream, salted butter caramel ice cream salted butter caramel sauce home made, chopped hazelnuts and whipped cream.</i>	7,50 €
Coupe Pistachio <i>Pistachio ice cream, chocolate ice cream, chocolate topping home made and whipped cream, pistachio.</i>	7,50 €
Coupe du Verger <i>Peach sorbet, pear sorbet, cherry sorbet, raspberry sauce and whipped cream.</i>	7,30 €
Coupe Bambino (until 10 years old) <i>2 cups of ice cream, and sweets Choice : Vanilla, chocolat, strawberry, smarties or cotton candy ice cream.</i>	3,80 €

Our desserts

Crème Brulée «home made» <i>flavored with vanilla and caramelized with brown sugar.</i>	5,70 €
Cream Cheese (20% mat. gr.) <i>served nature, with honey or with berry sauce.</i>	4,50 €
Brownie with pecan nuts <i>accompanied by a vanilla ice cream, topped with hot chocolate home made.</i>	5,90 €
Chocolate mousse «home made» <i>our dark chocolate pastry house recipe.</i>	5,90 €
Tatin (apple) pie <i>accompanied by vanilla ice cream or cream.</i>	6,90 €
Dessert of day <i>check our slate.</i>	5,90 €

Our little rum babas from Naples

Amalfitaine <i>5 mini-soaked babas with rum, lemon sorbet and Limoncello.</i>	7,60 €
Sorrento <i>5 mini-soaked babas with rum, vanilla intensive ice cream and whipped cream.</i>	7,60 €
Napoli <i>5 mini-soaked babas with rum, on a bed of whipped cream.</i>	7,60 €

Alcohol abuse is dangerous for health. Consume with moderation.

Our delight desserts

Panna cotta «home made» <i>cream cooked with vanilla and flavored depending your choice : - with raspberry sauce, - with honey and bursts of pistachios, - with salted butter caramel home made and speculoos, - with amarena cherry,</i>	5,90 € 6,20 €
Tiramisù «home made» <i>served in its jar.</i>	6,30 €
Chocolate Profiteroles <i>Our pastry 2 sprouts filled with vanilla ice cream, topped with hot chocolate and whipped cream.</i>	8,20 €
Fondant moelleux tout chocolat (Melted chocolate) <i>accompanied with its vanilla ice cream with hot chocolate sauce home made and whipped cream.</i>	6,60 €
Moelleux au caramel beurre salé (Melted caramel) <i>accompanied by its caramel ice cream with caramel sauce home made and whipped cream.</i>	6,60 €
Nougat glacé <i>Montelimar nougat ice cream, almonds and grilled pistachios and raspberry sauce.</i>	6,50 €

Our cups «watered»

Colonel <i>lemon sorbet drizzled with vodka.</i>	7,60 €
Spirito <i>lemon sorbet drizzled with limoncello (lemon liqueur).</i>	7,60 €
Williams <i>orchard pear sorbet drizzled with pear alcohol.</i>	7,60 €
Amaro <i>coffee ice cream, whipped cream, with Amaretto (almond liqueur).</i>	7,60 €
Pippermint <i>mint-chocolate ice cream, chocolate topping, whipped cream, drizzled with Get 27 (mint liqueur)</i>	7,60 €

L'Affogato

Simple and excellent ! Just a vanilla ice cream with a hot strong coffee accompanied by a small amaretti.



Gourmet coffees

Every day, we develop
5 mini varied desserts
To accompany your coffee, tea, cappuccino, ...

Le café gourmand <i>Coffee or decaffeinated coffee.</i>	6,90 €
Le thé gourmand <i>Tea, infusion or big coffee.</i>	7,90 €
Le cappuccino gourmand <i>cappuccino or déca-cappuccino.</i>	8,20 €
Le gourmand-gourmand <i>only the 5 mini-desserts.</i>	5,90 €

Your customized cup

Let talk your creativity
and compose your cup...

The Piazza
4 cups
7,50 €

The Duo
2 cups
4,90 €

The Trilogy
3 cups
6,20 €

... starting from our selection of 15 flavors :

Ice creams

- Vanilla intensive
- Chocolate et its bursts
- Heart of strawberry
- Chocolate mint freshness
- Coffee pur arabica

Greedy perfumes

- Speculoos and its bursts
- Salted butter caramel
- Pistachio

Sorbets

- Lemon
- Orchard pear
- Sweet Raspberry
- Orchard cherry
- Peach

Funny

- Cotton candy
- Smarties

