

STARTERS

Vitello tonnato

SOFTLY COOKED VEAL
WITH TUNA CREAM

12,50

Asparagus soup

WITH TOAST
AND SMOKED SALMON

11,50

Fish and chips

BARRAMUNDI
CHIPS OF CASSAVE
MANGO MAYONNAISE

12,50

Coquilles

LINGUINE - PANCETTA -
BASIL PESTO

14,50

Steak tartare

PICCALILLY HOLLANDAISE -
POACHED EGG

13,50

Salad fruits de mer

LANGOUSTINE -
SHELLFISH

18,50

Gambas

WHITE WINE - GARLIC -
SWEET SPICY SAUCE

14,50

MAIN COURSES

Mussels

PASTIS - RED PEPPER - AIOLI

21,50

Salad from warm smoked salmon and asparagus

CAPERS - OLIVES - KRIEL POTATOES

19,50

Sardines from the grill

GREMOLATA - TOSTADE

21,50

Bouillabaisse

ROUILLE - CROUTONS - GRUYÈRE

22,50

Seawolf fillet

SUCCADE - TRUFFLE GRAVY

22,50

OYSTERS

Creuses

3,00

Fines Claires

3,25

Gillardeau

4,50

Tasting

6 PIECES

18,50

MAIN COURSES

Whole sea bass in salt crust

PUFFED ROSEVAL POTATO - HERBAL OIL

24,50

Redfish fillet

BAKED ON THE SKIN
TARTAR OF TOMATO - BEARNAISE SAUCE

23,50

Plateau Fish and more

WARM AND COLD PREPERATIONS OF
FISH, CRUSTACEANS AND SHELLFISH
(MINIMUM TWO PEOPLE)

38,50 P.P.

WITH HALF LOBSTER

49,50 P.P.

Surf en turf

GAMBA - LANGOUSTINE - TENDERLOIN

27,50

ONLY TENDERLOIN

23,50

Melanzane alla Parmigiana

RUCOLA SALAD

19,50

SIDE DISHES

Green salad

4,50

French fries with mayonnaise

3,75

DESSERTS

Lemon cream cake

HANGOP - PISTACHIO ICE CREAM

9,50

Coupe Romanoff

STRAWBERRY - VODKA

9,50

Chocolate fudge

ORANGE SORBET ICE CREAM -
RASPBERRIES

9,50

Grand dessert

MINIMUM TWO PEOPLE

9,50 P.P.

Selection of cheese

14,50

Café complet

8,50

CHEF'S CHOICE

You will be
surprised
by the chef

Menu three courses

38,50

Menu four courses

47,50