

MENU

STARTERS

Beef carpaccio

BALSAMIC DRESSING,
PARMESAN CHEESE AND PINE NUTS

12,50

Coquilles with Serrano ham

TOSTADE AND GAZPACHO

13,50

Salad smoked duck breast

PINEAPPLE CHUTNEY AND
FRIED ALMONDS

13,50

Scampi and shells in garlic oil

TOSTADE

12,50

Warm smoked salmon

TRIPEL HOLLANDAISE AND
GRILLED ASPARAGUS

13,50

AS MAIN COURSE

20,50

Tasting of tuna

ALBACORE - GRILLED, SMOKED, FILET
AMERICAIN AND WASABI MAYONNAISE

13,50

Caesar salad

GRILLED CHICKEN, PARMESAN
CHEESE, POACHED EGG

13,50

AS MAIN COURSE

19,50

OYSTERS

Creuses

3,25

Fines Claires

3,00

Umami

4,50

Tasting

6 PIECES

18,75

MAIN COURSES

Mussels

PASTIS - RED PEPPER - AIOLI

21,50

Dorade fillet

OCTOPUS SALSA AND
SAFFRON BEURRE BLANC

22,50

Plaice fried on the bone

IN OWN GRAVY

21,50

Bouillabaisse

ROUILLE - CROUTONS - GRUYÈRE

22,50

Whole sea tongue

TARTAR SAUCE

35,50

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.

Beef rib-eye

BEURRE CAFÉ DE PARIS

24,50

Penne with wild spinach

POACHED EGG - TRUFFLE CREAM
AND SPUME OF PECORINO

19,50

SIDE DISHES

Green salad

4,50

French fries with mayonnaise

3,75

DESSERTS

Trifle

RASPBERRY - PANNA COTTA
AND COCOS CRUNCH

9,50

Millefeuille

VANILLA ICE CREAM, NUTS CRUNCH
AND CARAMELIZED CREAM

9,50

Chocolate tasting

PIE, MOUSSE, ICE CREAM
AND PANNA COTTA

9,50

Sgroppino watermelon

6,50 P.P.

Grand Dessert

MINIMUM TWO PEOPLE

9,50 P.P.

Selection of cheese

14,50

Caffè & Limoncello

LIQUEUR, ICE CREAM AND PIE

8,50

OUR DISHES ARE PREPARED WITH THE
UTMOST OF CARE. THE DISHES ON THIS
MENU MAY CONTAIN TRACES OF GLUTEN,
SHELLFISH, EGGS, FISH, PEANUTS, SOY,
MILK, NUTS, CELERY, MUSTARD, SESAME,
SULPHATE, LUPIN AND MOLLUSCS.

CHEF'S CHOICE

Menu

three courses

38,50

Menu

four courses

47,50