



## STARTERS

**Shrimps Cocktail** (s/gf) 59  
with guacamole and cocktail sauce

**Quinoa Salad** (v/gf) 47  
Confit escabeche vegetable golden, candy  
beetroot, cucumber

**Sucrine Lettuce** (v/gf) 42  
crunchy vegetables and cherry tomatoes,  
Old-fashioned dressing

**Greek Salad** (gf) 59  
sucrine lettuce, marinated Feta, olive  
and bell pepper

**Beetroot Salad** (gf) 49  
With smoked duck, candy & golden beetroot,  
organic eggs

**Green Vegetable Salad**(v) 55  
Green asparagus, green beans, cucumber, rocket  
lettuce, lemon dressing, crispy Parmesan

**Burgundy Snails à la Provençale** (n) 49  
6 snails with garlic butter in herbs and tomato

**Smoked-Salmon Carpaccio**(s) 89  
Rocket leaves & citrus dressing

**Marinated Octopus salad** (s/n) 80  
Mango and bell pepper, walnuts, mixed leaves

**Angus Beef Tartar** (s) 96  
hand cut beef tenderloin, French fries

**Angus Beef Carpaccio** (gf) 62  
Rocca leaves, parmesan shavings & truffle oil

**Roasted Green and White Asparagus**(v) 59  
Mixed leaves, truffle dressing, parmesan shavings

**Roma tomato and burrata cheese**(n) 69  
Pesto, Rocca leaves, balsamic dressing

## PASTA & RISOTTO

**Truffle Gnocchi** (v) 71  
with artichokes, white sauce

**Tagliatelle Carbonara** 89  
veal bacon and parmesan cheese

**Seafood Risotto** (s) 99  
with squid, prawns, scallops and Mussels

**Mini Penne Arrabiata** (v) 58  
With parmesan crisps and spicy tomato sauce

**Wild mushroom risotto** (v) 72  
with truffle oil



## SOUP

**Caramelized Onion Soup** (v) 41  
Gruyere cheese, toasted bread

**Minestrone Soup** (v/n) 39  
Served with pesto and toast



## TO SHARE OR NOT TO SHARE

**Glazed Scottish Salmon** (s/gf) 105  
with soya sauce, crushed potato

**Grilled Whole Sea Bass** (s/n/gf) 245  
seared with lemon, vegetables dressing

**Seared Scallops**(s/n) 105  
With mint green pea puree, spicy crumble, carrot juice

**Pan-fried Halibut fillet**(s) 99  
Sautéed julienne vegetables, green lime herb dressing

**Fish n chips** (s) 85  
Homemade tartar sauce

**Mussels** (s) 105  
Cooked with lime, coconut cream, Thai green curry  
sauce, French fries

**Grilled Corn Fed Chicken Breast** 105  
With asparagus creamy mushroom sauce

**Grilled Baby Chicken**(gf) 130  
with jalapeno chimichurri dressing

**Famous Beef Tomahawk** (gf) 620  
Black-Angus, rosemary and Espelette

**Grilled Black-Angus Fillet** (gf) 210  
With roasted la-ratte potato béarnaise sauce

**Grilled Angus Beef Cube Roll** 195  
Green pepper corn sauce (onion rings Crips)

**Herb Crust Grilled Rack of Lamb** 175  
with sautéed green beans, garlic purée

**Braised Lamb Shank** (gf/n) 145  
dried prunes, almond and coriander

**Beef Short-Ribs** 145  
Celeriac purée and vegetables



## SIDES <sup>34</sup>

Mashed Potato (v/gf)

Homemade French Fries (v/gf)

Pilaf Rice (v/gf)

Spring Vegetables (v/gf)

Roasted la-ratte potato(v/gf)

Green Salad(v/gf)

Baked eggplant with Feta(v/gf)

(n) nuts (s) shellfish (v) vegetarian (gf) gluten free  
All prices are inclusive of Municipality Taxes  
Service Charge is not included in the price