

SALMON TARTARE 22 SEA BREAM SASHIMI 22 TUNA CARPACCIO & WASABI CREAM 19 BEETROOT SALAD WITH FRESH GOAT CHEESE 18 **ENDIVES SALAD, MUSTARD VINAIGRETTE DRESSING** 17 **GREEK SALAD** 18 **NIÇOISE SALAD** 21 GRILLED CALAMARI WITH GREEN SALAD 27 STEAMED SHRIMPS RAVIOLI 25 main courses FLAMBÉED GAMBAS IN PASTIS WITH STUFFED ZUCCHINI 29 GROUPER WITH ASPARAGUS 47 SEA BREAM IN A SALT CRUST 35 STEAMED SEA BASS WITH BUTTER SAUCE 34 **AUSTRALIAN GRASS-FED BEEF FILET** 47 AUSTRALIAN GRASS-FED BEEF FILET SKEWERS, PEPPER SAUCE 47 **BREADED WHITE VEAL ESCALOPE** 28 CHICKEN SKEWERS WITH SATAY SAUCE 19 HAMBURGER (150G), AUSTRALIAN GRASS-FED BEEF 27 **TOMATO LINGUINE** 13 **CROQUE MONSIEUR** 19 **SMOKED SALMON WRAP** 23 **VEGETARIAN WRAP** 17 STRAWBERRY CHEESECAKE 13 CHOCOLAT MOU 11 CHOCOLATE MILLEFEUILLE 15 VANILLA PROFITEROLES, CHOCOLATE SAUCE 13 WARM THIN APPLE TART WITH WHISKY SAUCE 14 PINEAPPLE AND MANGO CARPACCIO 12 TRILOGY OF SORBETS 15