

# Starters and Entrees

## **Steak tartare** 19

XO-emulsion, langoustine carpaccio  
Add 10 gr Perle Imperial caviar 20

## **Burrata** 15

Green gazpacho, avocado

## **Lobster soup** 16

Shrimps, tarragon, crème fraîche

## **Scallop** 18

Ceviche, cucumber, green peas

## **Shrimp cocktail** 19

Grey shrimps, cocktailsauce

## **Pork belly** 15

Chorizo, tomato, soy beurre blanc

## **Pointed pepper** 13

Goat's cheese, watermelon, courgette

# Mains

## **Fillet of lamb** 29

Green asparagus, potato, red wine jus

## **Aubergine** 22

Bulgur salad, pomegranate

## **Plaice** 25

Smoked eel, beans, beurre blanc

## **Sea bass** 27

Artichoke, tomato, basil

## **Cauliflower** 21

Feta, white onion

# Sides

**French fries** with mayonnaise 5

**Green salad** with aged cheese 5

**Bread** with salted butter 5

**Creamy spinach** with egg and chili 5

# Steak frites

Served with French fries and a green salad

## Steak tartare

Classic 27

XO-emulsion, langoustine carpaccio 35

## Rump steak 24

## Sirloin steak 29

## Côte de Boeuf 90

For 2 people

Minimum preparation time 30 minutes

### Steaks are served with a choice of:

Green peppercorn sauce

Spicy tomato butter

Salsa verde

# Desserts

## Selection of cheeses 15

By Fromagerie Bon

## Strawberries 10

White chocolate, basil

## Pavlova 9

Pineapple, passion fruit, citrus sorbet

## Lemon cremeux 11

Raspberries, lime leaf ice cream

**Bonbon** per piece 1,75

**Madeleine** per piece 2,5