



STARTERS TO SHARE

DAILY SUGGESTIONS.....	ASK THE SERVER
FISH RILLETES AND CONDIMENTS.....	8€
ASPARAGUS, SOFT-BOILED EGG, SMOKED SALMON AND DILL CREAM.....	14€
BLACK CRIMEA TOMATOES, BURRATA, STRAWBERRIES AND SPICY PULP.....	16€
SALMON GRAYLAX (RED LABEL), PICKLED VEGETABLES AND HORSERADISH CREAM.....	14€
EDGAR'S PLATE: HUMMUS, TZATZIKI, FISH RILLETES, TARAMA AND CANDIED PEPPERS.....	19€

MAIN COURSE

CATCH OF THE DAY / CHEF'S SUGGESTION	ASK SERVER
RED TUNA TATAKI, SOY SAUCE AND MAPLE SYRUP	24€
SEMI-COOKED RED LABEL SALMON, LEMONGRASS AND GINGER MARINATED	24€
GRILLED OCTOPUS, PISTACHIOS AND TEHINI.....	28€
FISH & CHIPS, TARTAR SAUCE AND HOMEMADE FRENCH FRIES	18€

VEGGIE BOWL: COLESLAW, BEETROOT, QUINOA, VEGETABLE PICKLES, TOMATOES AND BURRATA, BABY GREENS, POMEGRANATE VINAIGRETTE AND ROASTED SEEDS..... 19€

LAMB SKEWERS HUMMUS, COLESLAW AND QUINOA, PIQUILLO SAUCE	25€
LIMOUSIN SIRLOIN (230G), CHIMICHURRI SAUCE AND HOMEMADE FRENCH FRIES.....	27€
LIMOUSIN RIB STEAK (350G), TARTAR SAUCE AND HOMEMADE FRENCH FRIES.....	35€

DAILY SIDE DISH

8€

HOMEMADE FRENCH FRIES

5€

GREEN SALAD, POMEGRANATE SAUCE

6€

DESSERTS

MATURED CHEESE PLATTER FROM MAISON BORDIER	10€
FRESH FRUITS, MANGO SORBET, COCONUT ICE CREAM AND CARAMELIZED CASHEW NUTS.....	9€
RED FRUIT NAGE WITH BASIL, YOGHURT SORBET AND MERINGUE SLIVERS.....	10€
ECUME CHOCOLATE, BANANA, CRISPY PRALINE AND HOMEMADE VANILLA ICE CREAM.....	9€
ROASTED PEACH WITH THYME AND HONEY, GREEK YOGHURT AND HOMEMADE GRANOLA.....	9€
LEMON CURD, HIBISCUS JELLY, BLACK FRUIT CRUMBLE BISCUITS WITH ROASTED SEEDS	10€
COFFEE/TEA GOURMAND.....	9€/11€

