



Menu


We offer dishes based on locally sourced, fresh ingredients available at the time. Therefore, our menu is subject to change depending on ingredient availability.

STARTER

Chicken egg rolls	10€
Shrimp tempura	12€
Baked mussels chorizo & parmesan cheese	12€
Snails with garlic butter (12pcs)	14€
Burrata & serrano ham	18€
Signature baked egg cocotte	10€

SALAD

Chicken and bacon caesar salad	19€
Goat cheese salad with honey & bacon	19€
Charolais beef carpaccio, parmesan cheese	19€
Mahi-Mahi ceviche, coconut lime and citrus	23€





MAIN COURSE

Codfish filet, chorizo emulsion sauce	25€
Half cooked tuna with sesame seeds	23€
Roasted Salmon filet with a lemon butter sauce	26€
Local catch / Upon arrival	N/A
Chicken supreme stuffed w/ morel mushrooms	24€
Signature french cordon bleu	21€
Roasted half chicken	19€
Grilled squid with its black ink risotto	21€
Black “angus” piece of the moment	N/A
Roasted duck breast w/ honey & raspberry sauce	25€

DESSERT

Thin caramelized apple pie	9€
Home made cookie, vanilla ice cream	10€
Vanilla french « crème brûlée»	8€
Chocolate lava cake	10€
Home made profiteroles	10€
The signature nutella tiramisu	10€
French café gourmand	10€
Fresh strawberry, whip cream	13€

