

Starters

Chef's Bouillabaisse with Sauce Rouille

12 €

*Fancy Salad with Sherry Dressing and Pan Fried
Goat Cheese Medallions coated with Bacon*

12 €

Our Marinated Salmon

with a Honey & Mustard Sauce and a Salad

15 €

*Beef Carpaccio with a Pesto Marinade and
Grated Parmesan*

15 €

Caramelized Foie Gras with Pumpkin Chutney

18 €

Main Courses

*Pulled Lamb with Green Beans and
Fine Herbs Potatoes*

24 €

*Tender Pork Cheeks with Braised Vegetables
and Potatoes au Gratin*

25 €

*Supreme of Guinea Fowl with a Pesto Sauce,
Vegetables and Potatoes au Gratin*

26 €

*"Saltimbocca" – Veal Escalopes with
Sage & Serrano Ham, served with Vegetables
and Potato Gnocchi*

28 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

30 €

*Pan Fried Fish Fillets with a
Lemon Grass & Coconut Sauce, Spinach and
Basmati Rice*

29 €