

Menu

• CAFE

TO START

Garden Greens	15
radicchio, endive, sesame, raspberry vinaigrette	
Tuna Tartare	22
Daikon, curry sauce	
Chilled Cucumber Soup	17
salmon, basil sorbet	
Foie Gras "Maison"	24
Toast, dried fruit chutney	
Spring Pea Risotto	17
Vialone Nano, parmesan	
Soft Shell Crab	21
light cornmeal batter, vegetable tartare	
Green Asparagus	17
parmesan, prosciutto, olives	
Caesar's Salad	18
Sunny side up egg <i>with chicken add</i>	

6

PRIX - FIXE

2 course lunch: 28.00 / dinner: 38.00

Garden Greens - Chilled Cucumber Soup - Spring Pea Risotto - Green Asparagus

Grilled Chicken Paillard - Merlu - Spring Pea Risotto - Confit Lamb

Choice of a Dessert

RAW BAR

Royal Osetra 1oz.

195

Black Label 1oz.

	140
Shrimp Cocktail	
	25
Half Dozen Oysters	
	25
Cocktail & mignonette sauce	

TO JOIN

Mixed Leaves	9
Spinach	9
Mushrooms	9
French Fries	9

LIGHT BITES

Mushrooms Rolls	14
Calamari	18
Croque Monsieur	18
Selection of Three Cheeses	18

TO FOLLOW

Mini Cheeseburgers	24
French fries	
Merlu	25
Rice, lemongrass, green curry	
Grilled Chicken Paillard	23
Wild arugula, fennel, tomatoes, parmesan	
Scottish Salmon, confit	27
salsa, lime, ginger	
Spring Pea Risotto	27

Vialone Nano, bitter juice, parmesan

Confit Lamb

29

vegetables, balsamic, coriander

Petit Steak

33

Shallots, pomme pont neuf, arugula pesto

T O E N D

Blood Orange (from Sicily)

11

Creme Brulee

11

Pineapple & Malibu

11

Floating Island

11