

To Share or not !

Mixed Platter (7-12)	20.00
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Bruschetta to share (1-5-12)	11.00
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Starters & Salads

Gazpacho of the Day (1-10-9)	12.00
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Perfect Egg of the Day (1-3-7)	15.00
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Fresh Peach with Bluefin Tuna (3-4-6-10-11)	16.00
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Beef Carpaccio (7)	15.00
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Salmon Carpaccio (4)	14.00
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Bluefin Tuna or Beef "Thaitare" (4-6-10-11)	20.00
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Vitello Tonnato (4-10)	17.00
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Warm Goat Cheese Salad (7-1-10)	18.00
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Luxembourg Salad with New Potatoes and Bacon with Caramelized Onions (10-7)	17.00
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Scampi Salad with Chef's Spices, Mango, and Sesame Vinaigrette (2-6-10-11)	19.00
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Caesar Salad (1-3-4-7-10)	18.00
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Main Courses

Tagliatelles with Two Salmons (1-3-4-7-9) 25.00

Duo of fresh salmon and citrus gravlax in an Aurora sauce

Grilled Salmon Fillet (4-7-12) 27.00

Beurre blanc sauce, seasonal vegetables, and fragrant rice

Fisherman's Fillet (ask about the day's catch and the chef's special)

Butcher's Cut (7) 28.00

Choice of sauces : pepper, shallot, or mushroom, served with fries and salad

Beef Tagliata on a Bed of Arugula, Grana Padano Cheese, and Confit Tomatoes (7) 27.00

Supreme of Free-Range Chicken (7) 26.00

Lemon and sage sauce, seasonal vegetables, and mashed potatoes

Chicken Vol-au-vent (1-7-3-10) 25.00

Chicken Cordon Bleu with Comté cheese and mushroom sauce (1-7-3-10) 28.00

Vegetarians

Vegetarian Risotto of the Day 19.00

Vegetable Medley, Selection of Seasonal Vegetables 20.00

Cheeses

Trilogy (7)	12.00
5 cheeses (7)	15.00

Desserts

Pavlova with red berries and lemon curd (3)	10.00
Vanilla crème brûlée with tonka bean (3-7)	11.00
Chocolate fondant (1-3-7)	10.00
Strawberry rhubarb crumble (3-7)	10.00
Dame Blanche (7)	10.00
Pineapple with coriander and sweet chili, Greek yogurt as a condiment (5-7)	12.50
Chocolate Liégeois (7)	10.00
Iced coffee (7)	10.00
Colonel's Cup (12)	12.00

P'tit Max Menu at 45.00



Gazpacho of the Day

Or

Fresh Caught with Bluefin Tuna

Tagliatelles with Two Salmons

Duo of fresh salmon and citrus gravlax in an Aurora sauce

Or

Supreme of Yellow Chicken

Lemon and sage sauce, seasonal vegetables, and mashed potatoes

Or

Vegetable Medley, a selection of seasonal vegetables

Cheese Trilogy

Or

Dame Blanche (Lamb's Milk Sauce)

Or

Strawberry and Rhubarb Crumble

Discovery Menu at 55.00



Salmon Carpaccio

Or

Vitello Tonnato

Grilled Salmon Fillet

White Butter Sauce, Seasonal Vegetables, and Fragrant Rice

Or

Beef Tagliata

On a Bed of Arugula, Grana Padano, and Tomatoes

Or

Vegetarian Risotto of the Day

Cheese Trilogy

Or

Red Berry Pavlova with Lemon Curd

Or

Vanilla and Tonka Bean Crème Brûlée

List of Allergens

1 - Wheat, rye, barley, oats, spelt, kamut, or their hybridized strains

And products made from these grains

2 - Crustaceans and crustacean products

3 - Eggs and egg products

4 - Fish and fish products

5 - Peanuts and peanut products

6 - Soybeans and soybean products

7 - Milk and milk products

8 - Tree nuts: Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios,

Macadamia nuts (Queensland nuts)

9 - Celery and celery products

10 - Mustard and mustard products

11 - Sesame seeds and sesame seed products 12 - Sulphur dioxide and sulphites

13 - Lupin and lupin products

14 - Molluscs and mollusc products