

STARTERS

Lentil soup V	€ 8,50
Tomato soup V	€ 8,50
Goat's Cheese • walnut • honey • pomegranate V	€ 10,50
Stuffed Avocado • mozzarella • heart of palm • basil pesto V	€ 10,50
Aubergine Carpaccio • truffle potato • sundried tomato • sauce V garlic-yoghurt-mint V	€ 10,50
Vitello Tonato • thinly sliced veal • tuna mayo • capers • olives	€ 11,50
Beef Carpaccio • sundried tomato • rocket • pistachios • Parmesan cheese • truffle mayo	€ 12,50
Tuna Carpaccio • Dutch shrimps • mixed lettuce • olive oil • capers	€ 12,50
Salmon Tartare • crayfish • capers • fennel • herb oil	€ 12,50
Beef Tataki Black Angus • herbal tapenade • fried onions radish • teriyaki sauce	€ 13,00
Scallops St. Jacques • shortly baked • avocado • paprika sauce • salted nut crunch	€ 14,50
Oven baked prawns • mushroom • tomato • onion • garlic • dille	€ 14,50
Sashimi • salmon • tuna • scallop • tempura prawn	€ 15,50
Oysters Fine de Claires 3 pieces	€ 9,50
6 pieces	€ 18,00
Bread • olive tapenade • ailoi	€ 4,50

V = vegetarian

MAIN COURSES

Black Angus Burger • barbeque sauce • grilled vegetables • cheddar • fries	€ 18,50
Linguine pasta: mushrooms • pesto sauce • Parmesan cheese V	€ 18,50
beef tenderloin • mushrooms • red wine sauce	€ 20,50
prawns • saffron tomato sauce	€ 20,50
Portobello • truffle risotto • wild mushrooms • V	€ 19,50
Stuffed Aubergine • mushrooms • garlic • onion • cheese • V tomato sauce	€ 19,50
Salmon Steak • broccoli • fennel • bulgur • saffron sauce	€ 21,00
Sea Bream Fillet • broccoli • fennel • bulgur • black garlic sauce	€ 21,50
Duck Breast • shallots • carrot • mashed potatoes • kumquat gravy	€ 22,00
Rack of Lamb • bell pepper • pods • mashed potatoes • honey thyme sauce	€ 24,00
Black Angus Entrecôte • romanesco • carrot • mashed potatoes • garlic butter	€ 24,50
Beef Tenderloin • wild mushrooms • pods • green lentils • mashed potatoes • red wine sauce	€ 25,50
Mixed Meat • tenderloin • entrecôte • rack of lamb matching garnish (per 2 people)	€ 55,00
Mixed Fish • salmon • sea bream • tuna • prawn • shellfish sauce matching garnish (per 2 people)	€ 55,00

SIDE DISHES

Fries with mayonnaise	€ 3,50
Sweet potato fries with mayonnaise	€ 5,00
Mixed salad	€ 4,50
Mixed vegetables	€ 4,50

V = vegetarian

DESSERTS

Scroppino • lemon sorbet ice cream • vodka • prosecco	€ 8,50
Curd • mascarpone • red fruit • gingerbread	€ 8,50
Cheesecake Surprise • vanilla ice cream • tropical fruits	€ 9,50
Baklava • vanilla ice cream	€ 10,00
Triple Chocolate • chocolate mousse pie • dark chocolate mousse • white chocolate mousse • mango sauce (per 2 people)	€ 19,00
Cheeseplatter • domestic and foreign cheeses • fig bread • apple syrup	€ 13,50

Cooking with love

Eating with joy

Drinking with pleasure