

STARTERS

290 B.



Tuna Tartare Basilic

Tuna Tartare with basilic, olive oil, lemon & avocado cream

290 B.



Camembert Crusty

Deep fried Camembert cheese served with jam

390 B.



Escargots (Snails)

6 snails with garlic and butter gratin

390 B.



Frog Legs "Lyonnaise style"

4 frog legs cooked with butter, garlic and parsley

450 B.



Foie Gras on Toast

*Sliced duck foie gras with toast
Sweet onion, Fig Jam*

450 B.



Duo Foie Gras

1 slice duck foie gras & 1 pan fried duck foie gras

Keep calm and drink wine, prices are Net

SALADS

290 B.



Caprese Salad

French Roma tomato with olive oil, pesto, and mozzarella cheese

390 B.



Burrata Salad

French Roma tomato with olive oil, pesto & burrata cheese

350 B.



Warm Goat Cheese salad

Mix salad with warm goat cheese on toast

350 B.



"Nicoise" salad with fresh Tuna

lettuce with tuna, vegetable, egg, with french dressing

350 B.



Caesar Chicken or Salmon salad

Lettuce with olive oil, parmigiano and crouton

90 B.



Green salad

fresh salad with vinegar & pepper

Keep calm and drink wine, prices are Net

PASTA

220 B.



Pasta Pesto sauce

Spaghetti or Penne Pesto & Parmigiano Cheese

250 B.



Pasta Carbonara

Spaghetti or Penne Carbonara cream sauce & Parmigiano cheese

250 B.



Pasta Arrabiata

Spaghetti or Penne Arrabiata tomato sauce & chilli

250 B.



Pasta Bolognese

Spaghetti or Penne Bolognese beef, onion & parmigiano cheese

220 B.



Spaghetti Olio, Bacon & Garlic

Spaghetti olive oil, bacon, garlic & chilli

290 B.



Spaghetti del Mare

Spaghetti seafood mussel, squid, prawn in white wine sauce

Keep calm and drink wine, prices are Net

PASTA - SOUPS



290 B.

Gnocchi Gorgonzola sauce



160 B.

Onion Soup
with bread and melted cheese



290 B.

Risotto Porcini Mushrooms
Risotto with Ceps mushrooms



160 B.

Soup
Tomato or Mushroom or Pumpkin



220 B.

Bisque Soup
Lobster & Prawn Bisque

Keep calm and drink wine, prices are Net

MEAT

2,600 B.



Prime Rib 1 KG (for 2) Black Angus
Australian Grain Fed prime (MBS3)
served with sauteed potato

750 B.



Ribeye steak
200 Gr Australian grain fed ribeye
served with potato wedges and salad

850 B.



Tenderloin steak sauce "Bordelaise"
200 Gr Argentinean tenderloin
served with french fries and mushrooms

550 B.



Wagyu Beef Skewer
Australian wagyu beef
served with potato gratin

550 B.



Beef Tartare
Lean top round beef cut to order
with french fries

Keep calm and drink wine, prices are Net

MEAT

790 B.



Lamb Rack trio

3 Australian lamb chops served with mash potato & ratatouille

390 B.



Chicken Breast Stuffed

Chicken breast stuffed with cream, cheese and bell pepper

390 B.



Pork Chop Pepper sauce

Pork Chop Cream & Mushroom sauce with french fries & ratatouille

490 B.



Pork Ribs 500 gr

BBQ sauce pork ribs served with potato wedges

490 B.



Pan Roasted Duck Breast

Pan roasted duck breast with Orange & Grand Marnier sauce served with truffle cream mash potato

490 B.



Duck Confit Leg

Duck confit leg with sauteed potato

Keep calm and drink wine, prices are Net

CLASSIC BISTRO

490 B.



Beef "Bourguignon" sauce
Beef stew with red wine sauce, potato carrot, served with tagliatelle

390 B.



Pork Tenderloin Mustard & Cream Sauce
served with rice or French Fries

650 B.



"Blanquette de Veau"
Creamy Australian veal stew with mushrooms and pearl onions

650 B.



Duck Parmentier & foie gras sauce
Confit duck leg meat topped with intensely creamy mashed potato

550 B.



Moussaka
sliced eggplant baked in ground beef sauce smothered in a thin white sauce

Keep calm and drink wine, prices are Net

FROM THE SEA

590 B.



Seabass & Seafood Fisherman Pot
 Seabass, Scampi, Squid, Mussels, in a
 savoury tomato and white wine sauce

450 B.



Barramundi fish "a la meuniere" sauce
*butter, capers and yellow lemon sauce
 served with mushroom, green beans.*

590 B.



Mussels (500 gr) with french fries
*Mariniere
 Arrabiata
 Cream & Garlic*

450 B.



Salmon Steak
*Grilled Salmon steak served with broccoli
 and mash potato, with butter sauce*

3 for 300 B.
 6 for 550 B.
 12 for 900 B.



**French Oysters Speciales de Claires N3 or
 Tsarskaya N3**, served with yellow lemon,
 vinegar & shallots, and spicy thai sauce

450 B.



Sword Fish (Espadon)
served with ratatouille, french fries or rice

Keep calm and drink wine, prices are Net