



SCARLETT

CAFE & WINE BAR



SHARING STARTERS

Ham Bayonne	118
Southwest French ham dry cured for 18 months	
Crunchy Vegetable Platter	158
Anchoïade, black olive tapenade, sour cream	
Salmon Rillettes	168
Fresh mixed herbs, croutons	
Carpaccio Pig's Trotters	168
Bayonne ham, cappers, eggs, croutons	
Squid	188
Pan-seared squid, cherry tomatoes, lemon butter, garlic foam	
Duck Foie Gras Terrine	228
Kumquat chutney, grape chutney, toast	

FIRST IMPRESSIONS

Wild Oyster No.3, 6/12 pcs.	208/368
French oysters from Brittany	
Snails from "Burgundy" 6/12 pcs.	148/208
Parsley butter	
Scarlett's Sunny Garden Salad	128
Green salad mix, house dressing	
Camembert	168
Baked cheese from Normandy, black truffle	
La Pissaladiere	188
Crispy potatoes rösti, caramelized onions, sardines	
Burrata Di Puglia	198
Fresh burrata cheese, cherry tomatoes	
King Crab Salad	218
Agrumes, carrots, mayonnaise	

SOUPS

Green Asparagus Soup	138
Perfect eggs cooked at 63 degrees	
Butternut Soup	158
Pan-seared foie gras	

RAWS

Beef Tartare "A la Montmartre"	208
Hand-cut beef tenderloin, egg yolk, French fries	
Scarlett's Salmon Gravlax	218
Toasted seaweed, horseradish cream	
Tuna Tartare	248
Mango, Coconut	

SCARLETT'S SHARING

CHEESE AND COLD CUTS PLATTER (FOR 2-6 PEOPLE)

G Board	348
3 cheese, 3 cold cuts, 1 terrine	
Festive Board	398
Salmon Rillettes, foie gras toast, bruschetta with beef tartare, king crab toast, 3 oysters from Brittany	
Scarlett Board	448
5 cheese, 5 cold cuts, 2 terrines	

MAIN COURSE

Select 1 side dish and your choice of sauces	
Australian Lamb Rack	498
Chops- 1kg	
Le Chateaubriand	498
Tenderloin centre cut- 600gr	
La Côte de Boeuf	498
Prime rib with bone- 1kg	
La Sole Meunière	498
Sole fish with lemon butter sauce	

SIDE DISHES 78

Creamy spinach, mashed potatoes, sautéed mushrooms, asparagus, French fries, salad

SAUCES

Béarnaise sauce - pepper sauce - blue cheese sauce, chimichurri sauce

PASTA

Egg Raviolo Bayonne ham, parmesan	208
Choice of Spaghetti or Rigatoni	
Cannelloni cod fish, herbs, garlic sauce	188
Bolognese beef, tomato sauce, parmesan	198
Seafood Pasta	228
prawn, scallop, squid, lobster bisque	

FROM THE OCEAN

King Crab & King Prawn Ravioli	208
3 pieces of ravioli, spicy lobster bisque	
Moules Marinières	228
White wine sauce or cream & bacon, French fries	
Seafood Paella Risotto	268
Scallops, prawns, squids and mussels	
Cod Fish	308
Pan-seared cod fish, mixed vegetables, lobster bisque	

FROM THE LAND

La Blanquette de Veau	208
Veal Blanquette, cream sauce, carrots	
Pork's Cheek	218
Tandoori pork, orange sauce, mash potatoes	
Half Roasted Chicken	248
French Fries, salad, chicken jus	
Beef Short Ribs	258
Teriyaki sauce, mushrooms, mashed potatoes	
Wagyu Beef Rib Eye 300gr	278
Australian Wagyu (M3+), French fries	

IMPORTED AOC CHEESE

Selection of 3, 5, 7 or 9	178/208/248/288
Ask for the chef's recommendations	

DESSERTS

1910 Paris – Brest	98
House-made choux pastry, hazelnut & almond cream, praline surprise	
La "Profiterole"	98
Vanilla ice cream, warm chocolate sauce	
Le "Citron"	98
Italian meringue, lemon sorbet	
Le "Fondant"	98
75% Ecuador chocolate, salted caramel butter, vanilla ice cream	
Apple Tart	98
Vanilla ice cream	
Fruit Salad	98
Fresh fruits, raspberry sorbet	

Ask for our daily specials

Scarlett's Festive Special
Vegetarian. May contain dairy & egg

SCARLETT FOOD MENU

Prices are subject to 10% service charge
Please inform staff of any food allergies prior to placing your order, every time you dine

