

**E N T R E E S**

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*Fish soup, garlic croûtons*

**60**

*Soup of the day with fresh vegetables*

**50**

*Foie gras parfait with fruit chutney*

**145**

*Serrano ham, with artichoke hearts marinated in olive oil*

**80**

*Lebanese mezzeh, pita bread*

**85**

*Smoked salmon roses, salad mesclun*

**85**

*Pink shrimp bouquet, thousand island sauce*

**90**

*Fillet of Beef Carpaccio, salad leaves with virgin olive oil*

**100**

*Belle niçoise*

**70**

**P A S T A**

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*Spaghettis Bolognaise*

**80**

*Tagliatelli with chicken and grilled vegetables, parmesan cheese*

**80**

**F I S H**

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*Mediterranean sea bream fillet glazed on its skin, spinach brouts*

**130**

*John Dory aiguillettes with oyster sauce and leek fondue, fried noodles*

**140**

*Sole meunière or grilled*

**130**

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## M E A T & P O U L T R Y

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*Grilled cockerel, potato straws, green vegetables*

90

*Grilled entrecôte à la béarnaise, pont neuf potato and garden vegetables*

130

*Tournedos Rossini*

140

*Loin of milk lamb roasted in simple stock, eggplant timbale*

140

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## C H E E S E

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*Cheeseboard*

60

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## D E S S E R T

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*Warm apple pie, vanilla ice-cream, caramel sauce*

65

*Chocolate cake, vanilla ice-cream*

70

*Crème brûlée with vanilla pod*

60

*Sliced fresh fruit dish with yoghurt*

55

*Selection of Haägen Dazs ice-creams*

70

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## C O F F E E S

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*Espresso*

25

*Café Royal*

55

*Irish Coffee*

55