



To Start

Cappuccino of Mushroom Soup 11

Smoked Duck Breast

Pumpkin Soup 9

Bee Pollen, Croutons

Foie Gras Happy Ending 27

Fig and Dried Plum Chutney, Toast

Sauteed Quail 17

Orange Lentils, Zucchini and Turmeric Jus

Tuscan Chopped Salad 14

Mix of crunchy Vegetables and Salad greens, Capers, Olive Oil

Smoked Salmon Crepe Roulée 16

Light Fresh Herb Cream

Steak Tartare au Couteau 18 / 29

Mediterranean and Japanese flavors

To Continue

Salmon a la Vapeur 27

Green Curry Sauce, Yams

Steak de Canard 32

Oriental Sweet and Sour spices, Wild and Basmati Rice

Bacalao Tagliatelle 23

Green Tomato Sauce

Shrimp and Mushroom Stir Fry 25

Guanciale, Garlic

Lamb Two Ways 32

Tandoori style, Roasted Chop, Root Vegetables

Grilled Mustard Chicken 26

Black Pepper and Herb sauce

To Accompany

Gratin Dauphinois 9

Brussels Sprouts, walnut pesto 8

Sauteed Spinach and Arugula 7

Wild Basmati Rice 7

Papaya and Cilantro

Salade du Jour 7

To Finish

Pannacotta 9

Exotic Fruits

Pot de Crème 8 (3 for \$16)

Choice of Chocolate, Vanilla or Coffee, Madeleine

Ice Cream 6

Chocolate, Vanilla or Strawberry

Sorbet 6

Mango, Coconut or Raspberry