

Starters

Chef's Bouillabaisse with Fish Fillets

11 €

Fancy Salad with Sherry Dressing and Pan Fried Goat Cheese Medallions coated with Bacon

12 €

Beef Carpaccio with a Pesto Marinade and Grated Parmesan

14 €

Our Homemade Marinated Salmon with a Honey & Mustard Sauce and a Salad Bouquet

14 €

Pan Fried Scallops with Yellow Lentils 16€

Main Courses

Tender Ox Cheeks with a Red Wine Sauce, Vegetables and Duchesse Potatoes

23 €

Supreme of Guinea Fowl with a Chives Sauce, Vegetables and Potatoes au Gratin

23 €

Pulled Leg of Lamb with Red Wine Sauce, Green Beans and Fine Herbs Potatoes

23 €

Veal Steak with a Mushroom Sauce, Vegetables and Potatoes au Gratin

25€

Fillet of Beef with a Pepper Corn Sauce, Vegetables and Potatoes au Gratin

27€

Pan Fried Monk Fish Medallions and Prawn Tails with a Lemon Grass Sauce, Wok Vegetables and Basmati Rice

26 €

Fillet of Atlantic Sea Bass with a Tomato Ragout and Fine Herbs Potatoes