

Starters

Caesar salad

Classic salad of crispy Romaine lettuce mixed with an anchovy dressing, garnished with a bread crouton, a quail's egg and Parmesan cheese.

Chicken supplement + 5.00

Mediterranean Terrines

Layers of eggplant and bell pepper marinated in basil, served with a small salad and a spicy dip.

Carpaccio Piedmont + 2.50

Thinly sliced raw beef tenderloin garnished with Parmesan cheese, sunflower seeds, truffle sauce and salad.

Sashimi + 3.00

Raw salmon with a vinaigrette of sesame, wasabi, crispy onion, and a garnish of wakame and edamame.

Ceviche

Lime-cooked sea bass fillet, paired with a fresh passion fruit dressing and a sweet-and-sour mixture of turnip, radish and beetroot, accompanied by a coriander mayonnaise.

Soups

Tomato

Traditionally with basil, served with or without meatballs.

Onion

Classic onion soup with a sourdough crouton and gratinated cheese.

Fish

Richly filled fish soup with various types of fish and seafood.

Main courses

Brassica

Sautéed pointed cabbage with a smoked paprika gravy, couscous and crispy quinoa.

Quorn

Crispy tofu cubes with a variety of tomatoes on a bed of peas and pesto, with a crispy aged cheese topping.

Ravioli

Ravioli filled with goat cheese and honey, served with a gravy of sage, broccoli and walnuts.

Salmon

Grilled fillet with Béarnaise sauce, potato and various vegetables.

Fish of the day

Your host or hostess will explain the fish and preparation technique to you.

Schnitzel

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables.

Served plain or with choice of pepper or mushroom sauce.

Asian skewer

Chicken thigh skewer with steamed rice, green beans and peanut sauce.

Tournedos + 8.50

A nice piece of grilled sirloin with classic red wine sauce, potatoes and vegetables.

Home-style meal

Ask our staff about today's dish.

Desserts

Dame Blanche

Our vanilla ice cream classic in a modern twist of hot chocolate sauce finished with white chocolate chunks and whipped cream.

Sorbet

Vanilla ice cream accompanied by strawberry sauce, fruit, sparkling water, whipped cream and a classic cookie.

Crème Brûlée

Pistachio custard with a layer of burnt cane sugar, chocolate ice cream accompanied by fruit.

Friandises

With a delicious cup of coffee or tea.

Range of cheeses + 6.00

Five types of cheese presented with traditional garnishes such as walnuts, grapes and dried fruit bread.

