

STARTERS

French onion soup, emmental cheese, grilled bread	1 390
Baramundi Ceviche, red onion, chili, coconut milk, bell pepper, coriander	1 190
Crab ravioli, leek fondue, crab velouté	1 590
Poke Bowl Tuna & Quinoa, avocado, vermicelli, bell pepper, cabbage, cherry tomatoes & coriander	1 890
Tuna tartare, avocado, sundried tomatoes, coriander	1 980
Poke Bowl Chicken, salad, parmesan, cherry tomatoes, cucumber, egg, bacon & caesar dressing	2 030
Homemade terrine of foie gras natural, mango chutney, toasted bread (French foie gras)	5 240

GOURMET BURGER

VEGETARIAN	- Potato cake, herb cream, grilled vegetable, tomato confit	1 190
CHICK'	- Spicy organic chicken, curry mayonnaise, pineapple, tomato, salad	1 390
EL CHICO	- Spicy organic chicken, avocado, emmental, salad	1 690
CLASSIC	- Black angus beef, tartar sauce, onion, tomato, emmental, salad	2 190
DIABLO	- Black angus beef, spicy sauce, tomato, onion, emmental, salad	2 190
BBQ	- Black angus beef, BBQ sauce, onion, tomato, smoked mozzarella, salad	2 290
BAKE	- Black angus beef, spicy sauce, bacon, tomato, onion, emmental, salad	2 460
FRENCHIE	- Black angus beef, foie gras, onion, tomato confit, Comté cheese, salad	3 990

PASTABAR

ARRABIATA	- Penne rigate, tomato sauce, green chili, garlic, parmesan	1 390
MOZZA BALL	- Penne rigate, tomato sauce, mozzarella balls, basil, extra virgin olive oil	1 550
BOLOGNESE	- Linguine, minced australian beef in tomato sauce	1 990
CARBONARA	- Linguine, bacon, creamy sauce, egg yolk & parmesan	1 390
PRAWN AGLIO	- Linguine, prawns, green chilli & garlic butter	1 390

MAIN-COURSE

Steamed barramundi, young vegetables, eggplant caviar, butter sauce	1 590
Yellowfin tuna steak, crushed cherry tomatoes, vegetables	2 580
Jumbo tiger prawn, saffron basmati rice, lobster bisque	2 730
Organic chicken skewers, mashed potatoes, coconut milk & curry leaves	1 400
Hachis Parmentier (minced beef & pork, mashed potatoes)	2 150
Seared French duck breast, mashed potatoes, roasted apple, red wine demi-glace	4 990
Beef tartare, french fries (Black Angus)	4 290
Australian beef tenderloin «Maitre d’hotel» (200 gr - Black Angus filet), french fries	6 240
Australian beef tenderloin «Rossini-foie gras» (200 gr - Black Angus filet), french fries	7 730
The Classic French Chateaubriand for 2 (500 gr - Black Angus Beef)	17 990

PAELLA for 2

Chicken, prawn, clams, calamari, saffron rice, chorizo	4 990
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DESSERT

Vanilla panna cotta with raspberry coulis	590
Vanilla crème brûlée, almond financier	590
Apple tart with salted caramel	640
Caramel Custard	590
Chocolate fondant, vanilla ice cream	1 390

KIDS MENU

Barramundi or chicken Pasta or vegetables or mashed potatoes	1 290
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All the prices are subject to service charge 10%