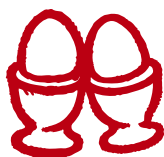


Breakfast

Fresh viennoiserie a selection of mini croissants and brioches	8
Artisan bread selection served with butter and jam	4
Granola with greek yoghurt topped with red fruits and maple syrup	11
Pancakes fluffy buttermilk served with red fruits and coulis or with butter and maple syrup	12
Avocado toast and eggs sunny side up eggs and avocado served on sourdough bread with a side salad	8
Egg bacon sandwich scrambled eggs with bacon served on sourdough bread with a side salad	10
Omelette three egg omelette with mixed greens add cheese 3	7
Eggs cooked your way	7



Starters



What do we
start with?

Fresh tuna tartare and avocado 24

diced Fresh tuna and avocado marinated in lime juice, cucumber, shallots and ginger pickles

Vol au vent with grilled chicken and porcini sauce 16

mille-feuille filled with roasted chicken, sundried tomatoes and creamy mushroom sauce on the side

Bruschetta pomodoro 11

your choice of sourdough or baguette with cherry tomatoes, fresh garlic, basil and olive oil

Garlic bread 9

freshly baked french baguette with a creamy garlic paste. Add cheese 3

Parmesan and truffle potato chips 10

homemade chips with parmesan, truffle oil and creamy ceasar dip on the side

Traditional French onion soup 14

caramelized onions broth with cheese, served in our homemade pain de campagne

Creamy mushroom soup 14

a mix of mushrooms simmered in a creamy broth, with fresh thyme and leeks

Salmon carpaccio, citrus vinaigrette 26

thin fresh salmon slices topped with capers and spring onions, citrus vinaigrette and a side salad

Spicy shrimp roll 16

marinated shrimp in sweet chili sauce, served in two mini buns with fresh red peppers and spring onions

Sweet chili shrimp 18

crispy shrimp tempura coated in a sweet chili sauce, topped with black and white sesame seeds

Grilled spring rolls 11

filled with a mix of vegetables, served with sweet chili sauce

French fries 7

Salads



Salad Niçoise with fresh tuna 24

seared tuna served over organic greens with boiled eggs, green beans, cherry tomatoes, baby potatoes and spring onions, with lemon mustard sauce

Burrata with heirloom tomatoes 20

burrata cheese with cherry tomatoes and basil, drizzled with extra virgin olive oil and sea salt

Fresh crab salad with avocado 32

served over mixed greens, chives, avocado and grapefruit with moutarde à l'ancienne sauce

Goat cheese salad 19

mixed greens with cherry tomatoes, cucumber, sun-dried tomatoes and walnuts, topped with goat cheese on crispy baguette, with balsamic sauce

Chicken quinoa salad 18

grilled chicken breast served over mixed greens with quinoa, avocado and cherry tomatoes, with lemon mustard sauce

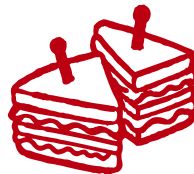
Shrimp salad 20

seared shrimp served over mixed greens with quinoa, avocado, grapefruit, orange slices, and ginger pickles, with lemon oil sauce

Fresh salmon bowl 25

fresh salmon, crab mixed with light mayo, crispy tempura, avocado, edamame and shredded beetroot over sticky rice, with sweet vinegar sauce on the side

Sandwiches



Fresh tuna crunch sourdough 22

toasted sourdough, topped with seared fresh tuna, boiled eggs, sundried tomatoes, wild rocca, artichoke and spring onions

Smoked salmon and avocado on sourdough 25

toasted sourdough, topped with smoked salmon, avocado slices, dill, capers, spring onions and lemon pulp

Brisket sandwich Black Angus 28

slow-braised brisket sandwich with Dijon mustard, barbecue sauce, dill pickles, and arugula, fries on the side

Duo's club sandwich 24

layers of toasted pain de mie, stuffed with chicken mixed with light mayo, lettuce, roast beef, boiled eggs, fresh tomatoes and your choice of ham or turkey, fries on the side

Salmon club sandwich 32

layers of toasted pain de mie, stuffed with smoked salmon, avocado, mascarpone sauce, lemon pulp, capers and dill chives, fries on the side

Fish burger with tartare sauce 25

white fish fillet in a light crispy tempura batter, lolo rosso and creamy tartare sauce, fries on the side

Homemade black Angus cheese burger 22

served with melted cheese, iceberg lettuce, dill pickles and cocktail sauce, coleslaw and fries on the side

Chicken burger, light aioli sauce 18

grilled chicken breast, fresh tomatoes, iceberg lettuce and dill pickles, served with our home made aioli sauce, coleslaw and fries on the side

Pizza

Margherita

16

mozzarella cheese, tomato sauce and oregano

Diavola

22

pork or beef pepperoni, mozzarella cheese and tomato sauce

Prosciutto e Funghi 20

ham or turkey, fresh mushrooms, mozzarella cheese, tomato sauce and oregano

Quattro formaggi 22

brie, gorgonzola, parmesan, mozzarella and tomato sauce



Norvegese

32

scottish smoked salmon, mascarpone sauce, chives, capers, dill and lemon pulp

Tartufo

24

truffle paste, mozzarella cheese, parmesan, fresh mushroom, fresh basil and truffle oil

Genovese

22

mozzarella cheese, cherry tomatoes, parmesan slices, topped with pesto sauce and fresh basil

Vegetariana

18

fresh mushrooms, grilled zucchini and eggplants, bell peppers, black olives, mozzarella cheese, pesto drizzle, tomato sauce and oregano

Pasta

*Served
Al dente*

Spaghetti al pomodoro 14

home-made fresh tomato sauce, basil and parmesan cheese

Penne all'arrabbiata 16

cherry tomatoes, spicy tomato sauce, basil and parmesan cheese

Spaghetti alla bolognese 22

cooked beef in fresh tomato sauce

Linguini al pesto 22

fresh basil, pine nuts, garlic, olive oil and parmesan cheese

Spaghetti carbonara 24

silky sauce of egg yolk with pecorino romano cheese, crispy smoked bacon and black pepper



*don't touch
my pasta !!*

Linguini ai frutti di mare 26

a mix of shrimp, calamari and mussels in our homemade spicy tomato sauce and creamy bisque and parsley

Rigatoni ai porcini 22

porcini mushrooms, fresh cream and parmesan cheese

Risotto ai porcini e straciatella 23

porcini mushrooms, straciatella cheese, fresh cream and sundried tomatoes

Tagliatelle chicken alfredo 24

chicken breast in a creamy sauce, fresh mushrooms, garlic and parmesan cheese

Mains

Grilled salmon hazelnut crust

norwegian grilled salmon with hazelnut crust, brown rice, sautéed spinach and lemon zest

38

Veal piccata al limone

veal scaloppini braised in lemon-butter caper sauce, mashed potatoes on the side

42

Grilled shrimp tomato and basil sauce

grilled wild shrimp with virgin sauce of cherry tomatoes, black olives, fresh basil, capers and pine nuts

42

Fresh sea bass

UPON AVAILABILITY

grilled sea bass fillet with olive oil and sea salt, served with baked potatoes and sautéed vegetables

39

Beef fillet, pepper sauce

prime argentinian tenderloin, served with french fries and sauteed vegetables

38

Grilled chicken breast, mushroom sauce

marinated chicken breast with baked potatoes and sauteed vegetables

25

Chicken schnitzel and arugula

breaded chicken breast, topped with arugula cherry tomatoes and capers, fries and mustard on the side

24

Veal milanese

UPON AVAILABILITY

breaded veal fillet with arugula, fries on the side

39

Beef milanese

UPON AVAILABILITY

breaded beef tenderloin with arugula, fries on the side

30

Grilled prime rib for 2, café de Paris sauce

bone-in rib eye grilled and sliced, served with café de Paris sauce, fries on the side

72

Beef cordon bleu

breaded prime beef tenderloin stuffed with ham and mix cheese, served with cocktail sauce, fries on the side

32

Our sauce bar

café de Paris sauce

3

mushroom sauce

2.5

pepper sauce

2.5



Desserts

Vanilla ice cream profiterole	14
Tiramisu	13
Pain perdu	14
Warm chocolate fondant	12
Crème brûlée à la vanille	12.5
Riz au lait	12
Chocolat mou	13
Chocolate éclair	12
Artisan ice cream of the day (3 scoops)	9





The perfect Duo



Hot drinks

Espresso	4
Espresso doppio	6
Espresso macchiato	5
Cappuccino	6
Caffe latte	6
Mochaccino	6
Affogato	7



Irish coffee	10
Matcha latte	6
Ceremonial matcha, with your choice of milk (oat, almond or coconut)	
Lebanese coffee	4
Instant coffee	6
Hot chocolate	8
White coffee	3
Tea	4

Frappes & Freddos

Iced coffee sugar free maple syrup	6
Cappuccino freddo	6
Caramel frappuccino	8
Mocha frappuccino	8
Matcha frappuccino	7
matcha with your choice of milk (oat, almond or coconut)	

Smoothies & Shakes

Red fruit almond milk bliss	10
Strawberry crush	9
Passion for mango mousse	9
White toffee with peanut butter	9
Chocolate callebaut shake	12



Fresh

Fresh juice	6
Fresh lemonade	6
Homemade ice tea	5.5
Citronade ginger detox	9

Still & Sparkling

Mineral Water 0.5L	3.5
Mineral Water 1.5L	5
Sparkling Water 0.33L	4
Sparkling Water 1.0L	7
Sparkling Water Perrier 0.50 L	6
Sparkling Water Sanpellegrino 1L	7.5
Soft Drinks	5
Soda - Tonic Water	6

Alcohol & Spirits

Beer

ALMAZA (Regular / Light / Rosé)
LAZIZA (0% Alcohol)
HEINEKEN (Imported Beer)

bottle

6
5
8

Whisky

WHISKY REGULAR
WHISKY 12 YEARS
WHISKY PREMIUM

glass

bottle

8
12
15

65
99
165

Vodka

VODKA REGULAR
BELVEDERE
GREY GOOSE

glass

bottle

8
20
14

65
165
99

Gin

GORDONS
BOMBAY

glass

8
12

Tequila

JOSE CUERVO
GOLD

glass

8
12

Rum

BACARDI

glass

8

Cognac

VSOP
XO

glass

22
60



Cocktails

Martini Passion	8.5
Martini Espresso	8
Sangria Rosée	10
Bloody Mary	10
Aperol Spritz	12
Marguerita	10
Gin Basil	9
Gin Ginger	9
Mojito	8.5

one more?





*I picked
your favorite*

Red wine

	<i>glass or pitcher</i>	<i>bottle</i>
Ksara (RÉSERVE DU COUVENT)	7/16	30
Chateau Ksara		42
Ixsir (ALTITUDES)		38
Chateau Marsyas		55
Pinot Noir Astoria	12/30	52

White Wine

	glass or pitcher	bottle
Ksara (BLANC DE BLANCS)	7/16	30
Kefraya (BLANC DE BLANCS)		30
Ksara (CHARDONNAY)		38
Ixsir (ALTITUDES)		38
Ixsir (GRANDE RÉSERVE)		52
Pinot Grigio Astoria	12/30	52
Gavi Di Gavi		85
Prosecco (SPARKLING)	8	42

Rose' Wine

	glass or pitcher	bottle
Ksara (SUNSET)	7/16	30
Ixsir (ALTITUDES)		38
Ixsir (GRANDE RÉSERVE)		52
Rosé Mina Astoria	12/30	52



*two
good*