

SIGNATURE COCKTAILS

GIN + BASIL 14

Tanqueray No.10, Basil Batrouny Lemonade,
Citrus Bitters, DOM Benedictine,



PICKLE MARTINI 12

Tanqueray London Dry Gin, House
Pickle Brine, Dry Vermouth



FILTHY MARTINI 12

Ketel One, Olive Brine,
Dry vermouth



DOUDOU MARTINI 12

Ketel One, Olive Brine,
Lemon, Tabasco



OLD FASHIONED (REVISITED) 14

Bulleit Bourbon, Hennessy VS,
Butter, Citrus extract, Cocoa Bitters



MARGARITA OUR WAY 14

Astral Blanco, Lebanese tapenade fat wash,
Lemon Juice, Thyme Liqueur, Sumac
and Fleur de sel rim



PARMIGIANO NÉGRONI 14

Tanqueray London Dry Gin,
Red vermouth, Italian Bitter,
Parmesan Reggiano 18 months, Olives.



PÁLOMÁ 2.0 14

Astral Blanco, Fresh Grapefruit Juice,
Thyme liqueur, Tajine, and Zaatar



OUR TOMATINI 13

Ketel one Vodka , house tomato mix ,
balsamic vinegar , arak spray



ROLLS ROYCE 14

Hennessy VS butter washed , Passion Fruit
Marmelade, Cointrau, edible gold



COLD SOUP 12

Ketel One Vodka, house-made tomato mix,
herbal butter baguette



COLD BREW MARTINI 12

Ketel One Vodka, House Cold brew,



PEACH ME BABE 14

Johnnie Walker black Ruby , Orgeat ,
peach , ginger ale



GRINGO 14

Astral Tequila , house melon blend ,
black pepper



MIDNIGHT IN RIO 13

Boozy Brazilian lemonade



LM SPRITZ 13

House aperitivo blend , olive brine ,
tomato shrub, tonic water



TO TAPAS

OLIVE SELECTION

4

Seasonal stuffed olives, with seasonal dressings

BREAD AND BUTTER

3

Shokupan bread, house-made herbal butter

TAPAS AU LIBAN

5

Rustic baguette, anchovies, makdouss, cottage cheese spread

CHIPS AND DIPS

10

Crispy potato chips, parma ham, house-made sour cream mixed with bacon

SURF AND TURF

14

Scallops and Meat tartare crunchy sando with our signature sauce

PICKLE SELECTION

4

House pickle mix for the ones who dare

MEDETERIANIAN DIP

13

Hummus , peppers , smoked chimichuri , olio verde , EVOO served with a side of our signature toasted pain de mie

MASCARPONE DIP

13

Whipped green mascarpone , balsamic glase , EVOO, salsa verde served with a side of grissini

COLD MEAT BITE

16

Cold uraguaian fillet , signature peppercorn sauce , parmigiano reggiano , served over our house made bagette bread

OYSTER SELECTION

Ask about our signature osyter selection paired with wine or an ice cold martini

TO SHARE

POTATO SALAD

13

Crispy smashed potatoes, carrots, turnips, chives, celery, parmigiano reggiano, greek yogurt, house mayo

GRILLED CAESAR SALAD

19

Grilled baby gems, Le Marquis dressing, finished with baby croutons and crispy bacon bits

SEASONAL TOMATO SALAD

15

Seasonal tomatoes, whipped goat cheese, goat cheese snow, gin basil dressing

NUGGETS WITH CAVIAR

15

House-made chicken nuggets with popcorn & peanut coating, topped with caviar, homemade sour cream

STEAK TARTARE

27

Prime beef tartare, herbs, olive oil, cured egg yolks, toasted bread

TUNA TARTAR

27

Blue fin tuna tartare , olive oil , herbs , signature dressing , chips on the side

SALMON ROLLS

16

Salmon bread rolls with rich herbal dressing

FRITES

9

French fries with signature dijonnaise

MELON ADDICTION

17

Mellon , whipped parmigiano, parmaham , mixed green topped with our chilled melon vinegrette with Don Julio reposado

WOMESHARE

Or not to

FRENCH DIP

25

100 g beef fillet, provolone cheese, black pepper sauce in rustic baguette, served with fries and a dip of beef jus



CAESAR SANDWICH

22

Grilled chicken mixed with roman lettuce , served with a signature caesar sauce , crispy bacon and parmigiano reggiano, served with a side of chips

HERBAL CHICKEN

28

Our signature chicken breast , herbal dressing , saute potato's and glassed baby carrots

SIR THOMAS TENDERLOIN MBZ

50

200g tenderloin with signature steak sauce and roasted baby potatoes



SALMON MEUNIÈRE

30

Scottish salmon filet, roasted baby potatoes, creamy kale, finished with a classic meunière noisette

PARPADELLE IKURA AL LIMONE

22

Lemony sea inspired pasta with a hint of cream

CUT OF THE DAY

Premium meat cut with limited availability and quantity

CATCH OF THE DAY

Ask about our catch of the day sea food dish

ADD VEGIES

5

ADD PURÉE

5

DESSERT

DRUNKEN ICE CREAM

12

Vanilla quenelle with red wine topping

CHOCOLATE VELVET

14

Dark chocolate mousse, extra virgin olive oil,
fleur de sel, sesame cake

SEASONAL TART

14

Tart shell, crème diplomate and seasonal toppings

FRENCH TOAST

14

Shokopan bread , vanilla ice cream ,
house popcorn caramel topping