

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 4.50

Tapenade of Nicoise Olives

Petits Farcis Niçois 13.00

Veal Stuffed Mediterranean Vegetables

Poivrons Marinés à l'Huile d'Olive 7.50

Sweet Peppers in Olive Oil

Salade de Haricots Verts 15.25

French Beans Salad with Balsamic Reduction

Salade Niçoise 28.00

Nicoise Salad

Asperges au Fromage de Chèvre 20.50

Asparagus with Confit Shallot and Goat's Cheese Dressing

Betteraves Marinées 8.50

Marinated Beetroot

Salade de Lentilles Vertes 10.50

Salad of Green Lentils

Salade de Crustacés 22.75

Crab and Lobster Salad

Ratatouille et Feta 12.50

Mediterranean Vegetables Marinated in Olive Oil with Feta

Burrata et Tomates 19.50

Burrata with Fresh Datterini Tomatoes and Basil

Carpaccio de Boeuf 14.75

Lightly Cured Sirloin with a Pickle Dressing

Carpaccio de Thon 17.50

Carpaccio of Tuna

Carpaccio de Seriole 20.50

Carpaccio of Yellowtail

Carpaccio de Coquilles St Jacques 23.50

Carpaccio of Scallops

Tartare de Thon 30.00

Tuna Tartare and Oscietra Caviar

Saumon Finement Tranché 17.50

Salmon Carpaccio with Guacamole

Poulpe Finement Tranché 17.50

Thinly Sliced Octopus in Lemon Oil

Crevettes Tièdes à l'Huile d'Olive 16.75

Warm Prawns with Olive Oil

Croquettes de Brandade 11.50

Salt Cod Croquettes with Oven Roasted Pepper Relish

Calamars Frits 12.50

Deep Fried Baby Squid

Escargots 17.50

Snails in Fresh Herbs and Garlic Butter

LES PLATS

Each dish is served as and when ready

Risotto aux Girolles 29.50

Risotto with Girolles Mushrooms

Gnocchi à la Tomate Fraîche 18.00

Gnocchi with Cherry Tomato Garlic and Parmesan

Linguine aux Palourdes d'Algarve 30.00

Linguine Pasta with Algarvian Clams

Pappardelle Fraiches, Sauce Bolognaise de Veau 20.50

Homemade Pappardelle, Veal Ragú

Turbot aux Artichauts Barigoule 41.00

Turbot with Artichokes, Chorizo, White Wine and Olive Oil

Grosses Crevettes Grillées 41.00

Grilled Tiger Prawns

Loup de Mer en Croûte de Sel 41.00

Salt Baked Fillet of Line Caught Sea Bass with Artichokes and Tomatoes

Daurade au Citron 36.00

Whole Sea Bream Baked en Papillote with Lemon, Herbs and Olive Oil

Sôle Poêlée au Grain de Moutarde 51.50

Pan Fried Dover Sole with a Grainy Mustard Dressing

Entrecôte Grillée 48.50

Grilled Rib Eye Steak 400gr

Côte de Veau Grillée 48.50

Grilled Veal Chop

Côtelettes d'Agneau « Vivienne » 42.00

Grilled Lamb Cutlets with Smoked Aubergine

Porc Iberique sauce Chimichuri 32.00

Iberico Pork with Chimichurri Dressing

Coquelet au Citron Confit 25.00

Roast Baby Chicken Marinated in Lemon

Canard à l'Orange 28.00

Slow Cooked Duck Legs with Orange Glaze

***Poulet 105.00**

** Whole Roast Black Leg Chicken*

***Gigot d'Agneau de Lait de Lozère 100.00**

** Whole Roast Leg of Milk Fed Lozere Lamb with Spiced Couscous*

***Côte de Boeuf et Galettes de Pommes de Terre Market Price**

**Rib of Beef and Potato Galettes*

Brocolis 5.75

Sautéed Broccoli

Haricots Verts 5.75

Green Beans

Pommes de Terre Gratinées 5.75

Baked Gratinated Potatoes

Frites 5.75

French Fried Potatoes

Salade Verte 5.75

Mixed Leaf Salad