

Lunch

TAPAS TO SHARE

BEEF SAMOSA Indian wrap with cumin, onions and mint with tartare sauce.	60K
HUMUS Served with soft pia bread.	70K
PLATE OF SHRIMPS Ginger and coriander with focaccia.	80K
TAPENADE Recipe from south of France with black olives capers, garlic, thym with raw vegetables and focaccia.	70K
SPRING ROLLS (vegetarian) served with salad, mint and vietnamese sauce.	80K
GRILLED CALAMARY with garlic, persley, salt, pepper and olive oil served with spicy tartare sauce.	90K
PAN CON TOMAT Toast bread with extra virgin olive oil, fresh tomato puree and sliced proscioto ham.	90K
ANTIPASTO PLATTER Various cheese, proscioto, salad, pikles, tapenade, focaccia bread and crackers.	230K

RAW & SALAD

GAZPACHO Cold soup with raw tomato, cucumber, capscium and onions blended served with grilled bread in olive oil.	95K
FISH TARTARE Fresh Marinated Baramundi in lemon, olive oil, coconut milk, cucumber, tomatoes, carrots, red onions with baby romana salad.	135K
CESAR SALAD Baby romana salad, bacon, croutons, parmesan, egg, chicken. without Chicken.	95K 110K 95K
NICOISE SALAD Leteuce, tomatoes, egg, potatoes, onions, olives, green beans with home made cooked tuna, red pepper.	105K
GREEK SALAD Tomato cherry, black olives, red onion, feta cheese, baby romana, cucumber.	95K
RED TUNA ASIATIC FLAVOUR Raw red tuna with cabbage, red, yellow pepper and thai sauce.	135K
BUDHA BOWL Various greens, raw and roasted veggies, beans, seeds, fruits, quinoa, taboule.	130K
POKE BOWL Various greens, raw and roasted veggies, rice and red tuna asiatic flavor.	130K
BEEF TAGLIATA A thick sirloin steak, grilled then carved into thin sliced and served on a rocket salad and parmesan, dressed with chef sauce truffle oil.	150K

SNACKING & BISTROT

PAN BAGNA Sandwich with tuna, tomato, olives, onion, red pepper, letuce, green beans, egg.	110K
CLUB SANDWICH Chicken breast, bacon, tomatoes, letuce served with mixed salada.	95K
CHICKEN CURRY or VEGETARIAN CURRY Tender chunks of chicken marinated in a homemade curry, vegetables and rice (grapes & almonds).	110K
CHICKEN SATAY Chicken marinated in terriyaki sauce with rice and mixed salad.	85K
GRILLED FISH White Fish marinated with spices, curry, coriander, shallots, ginger, coconut milk, served with rice (grape & almonds) and "ratatouille" (stewed vegetable dish).	140K

S I D E

- GREEN SALAD	35K
- RICE	30K
- FRENCH FRIES	50K
- BOILED VEGETABLE	45K

P A S T A

GOAT CHEESE RAVIOLI Herbs butter and asparagus (homemade ravioli).	150K
PORTOFINO RAVIOLI Mushroom and spinach homemade ravioli served with fresh tomato, cherry sauce and parmesan.	150K
PASTA PENNE or LENGUINI served with parmesan.	
- AL PESTO	85K
- CARBONARA	110K
- BOLOGNAISE	110K
- FRESH TOMATO SAUCE	90K

C R Ê P E S

SALTY CRÊPES :	
CHEESE - Emmental cheese.	90K
CLASSIC - Emmental cheese and bacon.	100K
COMPLETE - Emmental cheese, baby spinach, mushroom and egg.	120K
INDIANA - Emmental cheese, spinach, mushrooms, leeks confit.	120K
FORESTIERE - Chicken, mushroom and cream.	60K
SWEET CRÊPES :	
SUGAR	60K
LEMON - Lime & Sugar.	80K
BUTTER SUGAR ALMOND	100K
NUTELLA	
BANANA - Banana, chocolate and rapped coconut.	110K
BELLE-HELENE - Poach pear, chocolate, vanilla ice cream and whipped cream.	110K
JAM - Homemade jam (seasonal fruit).	100K
+EXTRA WIPPED CREAM	25K
+EXTRA ICE CREAM	35K

B U R G E R

GOURMET BURGER Austrian beef, tomatoes, onions, salad, mozzarella, american sauce, true oil and bacon, served with homemade french fries.	140K
CHICKEN BURGER Chicken breast cooked in terriyaki sauce, shallots, ginger confit, tomato, salad, mozzarella and homemade french fries.	135K
VEGETARIAN BURGER Vegetarian galet (read bean, onion, spices), tomato, salad, ginger confit, mozzarella and homemade french fries.	110K
FISH BURGER Fresh barramundi marinated in terriyaki sauce, tomato, salad, acidic onions, mozzarella and homemade french fries.	160K

S W E E T A S Y O U A R E

PLATE OF CHEESE Served with green salad.	140K
LE FONDANT CHOCOLATE Chocolate cake with chocolate ice cream.	105K
APPLE PIE Homemade "tarte fine aux pommes" served with caramel ice cream and whipped cream.	120K
PROFITEROLLES Vanilla ice cream and creme patisseriein french choux pastry with hot chocolate and whipped cream.	120K
CREME BRULEE A dessert of custard base topped with caramelized sugar with almond pastry.	110K
POIRE BELLE HELLENE Poach pear, hot chocolate, vanilla ice cream and whipped cream.	100K
PLATE OF FRUIT Selection of fesh seasonal fruits.	60K
CAFÉ LIEGOIS Coffee liquor gelly, vanilla ice cream, hot coffee, crumble and whipped cream.	110K
WAFFLE (Sugar or Nutella)	60K
SCOOP OF ICE CREAM	40K / SCOOP
+EXTRA WHIPPED CREAM	25K