

TAPAS

- Cassava chips, guacamole, salsa and white dip 1500
- French fries 1200
- Truffle & Parmigiano Reggiano French fries 1900
- Fried cashew nuts 1800
- Prawn tempura, sweet chili sauce 2400
- Calamari «a la Romaine», tartar sauce 2800
- Chicken tenders, sriracha sauce 3800
- Moroccan Kefta (Australian beef), white dip 2600
- Ham Croquetas : Iberian Ham, bechamel sauce 2500
- Iberian ham 100% Bellota (Spain), on «pan con tomate» 2400
- Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 2100

STARTERS

- Vegetarian mango ceviche 1600
- Crispy tomato tart, burrata, basil & honey 2300
- Baramundi ceviche, leche de tigre 3500
- Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2200
- Tuna crudo, citrus & extra virgin olive oil, capers and piment d'Espelette 1800
- Octopus Carpaccio, citrus marinade 2800
- Caesar salad : Chicken, iceberg, boiled egg, Parmigiano, croutons 2400
- Beef carpaccio (Australian beef), Parmigiano Reggiano 18M, pesto, salad 5000
- Escargots de Bourgogne (Burgundy X6) with garlic butter and parsley 2500
- Homemade terrine of foie gras, mango chutney, toasted bread 7500

KIDS

- Pasta Paccheri al pomodoro, basil, Parmigiano 1900
- Chicken skewers (Organic Chicken), French fries 1900
- Beef Cheese Burger (Australian beef), French fries 2900

MAIN-COURSES

- Pasta Paccheri al pomodoro, basil, Parmigiano Reggiano 18M, virgin olive oil 3900
- Seafood Liguine, prawns, calamari, clams, shellfish juice 2900
- Clams «mariniere» : garlic, parsley and white wine 1900
- Grilled Octopus with grilled lime, oregano, smoked paprika, olive oil & aioli 3700
- Glilled Barramundi, young vegetables, eggplant caviar, hollandaise sauce 5500
- Yellowfin tuna steak, vegetables, spicy tomato jam, pol sambol, emulsion 3900
- Jumbo prawn «a l'armoricaine», rouille foam, spring onions 4500
- Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3000
- Beef tartare (Australian beef - 150gr), French fries 6100
- Beef tenderloin (Australian beef - 200gr), fried potato cake, eggplant caviar 8700
- French Chateaubriand for 2 (Australian beef - 500gr) 23850

Sauce : Black pepper, Bearnaise, red wine 1500

GOURMET BURGERS

FRENCH FRIES OR SALAD

- VEGETARIAN : Potato cake, herb cream, grilled vegetable, tomato confit 2000
- CRISPY & CHIC : Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 3000
- CLASSIC : Australian beef, tartar sauce, onion, tomato, emmental, salad 4700
- CAPRESE : Australian beef, balsamic aioli, tomato, double mozzarella, basil 4700
- BBQ : Australian beef, BBQ sauce, onion, tomato, smoked mozzarella, salad 5000
- BAKE : Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 5500

DESSERTS

- Vanilla crème brûlée 1600
- Pavlova, exotic fruits 1600
- Mango Panacota 1600
- Breton sablé, lemon tart and meringue 1600
- Apple tart, salted caramel & vanilla ice cream 2200