STARTERS

Thinly-Sliced Duckling, Small Pumpkin, Carrot 19



Veggie Mezze: Houmous, Moutabal, Falafel, Organic Vegetables 18



Soft-Boiled Egg, breaded with Gingerbread, Green Vegetables 17

Ceviche, Guacamole, Coco Milk and Chilli Pepper 19



THE CHEF'S SUGGESTION

Lobster Roll, Salad, French Fries 29





WOK

Organic Prawn (Sulfite Free) Saté Sauce 32

Rice Noodles, Black Mushrooms, Chinese Cabbage, Organic Seasonal Vegetables, Sesame, Black Cumin Seeds, Red Onions, Fresh Coriander

Vegetables Wok, Tofu, Saté Sauce 30





Rice Noodles, Mushrooms, Chinese Cabbage, Organic Seasonal Vegetables, Red Onions, Fresh Coriander



GRILL

Rib of Beef, 350g (from France) 37 Brown Potatoes, Balsamic Onion, Pepper Sauce, Fleur de Sel

> Tandoori Chicken Black Burger 31 **Sweet Potatoes**

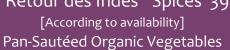


TANDOOR





Sole, John Dory or Wild Turbot, "Retour des Indes" Spices 39







PLANCHA

Scallops 39



[According to availability] Lobster Bisque Risotto

Cod Fish 32



Tarbais Beans, Horseradish, Sweet Red Pepers Fine Mousse

FIVE COOKING STYLE







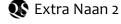






BRAISED

Milk-fed Veal Cheek Braised with Cider & Apple 34 Home Made Pasta with De Cecco Semolina



Cheese plate 13

Ricardo's Sweet Creations 13

The gourmand coffee or tea (3 sweet pieces) 13



"Homemade" dishes are elaborated on site with raw products.

All dishes on our menu are "homemade", with the exception of our French fries.

All our fruits and vegetables are fresh, seasonal and come from organic farming

All our meats are born and raised in France or in the European Union.

The CHEF'S TIPS



The Chef's Suggestion



Low Fat Dish



Gluten Free Dish The Gluten Free Bread is available on request



Vegetarian Dish







