

## - SALADES / SALADS -



NIÇOISE AU THON - 26

GAMBAS - 31 OU LANGOUSTE - 47

Niçoise salad with chopped Roman lettuce,  
anchovy, tomatoes, egg, olives  
Choice of tuna, prawns or lobster



COCKTAIL & AVOCAT

GAMBAS - 30 OU LANGOUSTE - 88

Romain heart lettuce, avocado, grapefruit filets, olive oil  
Choice of prawns or lobster

SALADE CÉSAR AU POULET - 26

GAMBAS - 31 OU LANGOUSTE - 44

Cesars salad with chopped Roman lettuce,  
parmesan flakes, bread croutons, egg  
Choice of chicken, prawns or lobster

## - MEZZÉS -

OLIVES DU SUD MARINÉES AUX HERBES - 11

Marinated olives from the Mediterranean



GAMBAS BOUILLIES - 25

Boiled prawns

TRIO - 18

HOUMOUS, SALADE D'AUBERGINE  
ET FENOUIL TZATZIKI

Hummus, eggplant salad & fennel tzatziki



CALAMARS GRILLÉS - 18

Grilled baby squid with picada sauce



ESCALIVADA DE LÉGUMES - 11

Catalan style charcoal grilled & marinated vegetables



BURRATINA, COURGETTES  
ET PISTOU À LA MENTHE - 19

Small burratta, zucchini & mint pesto

TOMATO BRUSCHETTA - 14

FETA AU FILO, SÉSAME NOIR ET MIEL - 13

Lightly fried feta cheese wrapped in filo pastry, honey  
& black sesame



FRITURE DE LA MER ET SALSA  
MAROCANA - 18

Mixed fried seafood, Moroccan sauce  
& chili mayonnaise



MOULES SAGANAKI - 26

Mussels in a tomato-Ouzo-fennel-sauce  
with feta cheese



JAM "EL" ON - 28

Prosciutto "San Daniele" & melon



GASPACHO ANDALOU - 23

Andalusian gazpacho with arugula salad & crouton

TOMATOKEFTEDES - 11

Tomato fritters from Santorini  
& mint yoghurt sauce

## - PLATEAU DE FRUITS DE MER -

### - SEAFOOD PLATE -

CRÉEZ VOUS-MÊME VOTRE PLATEAU  
LANGOUSTE - GAMBAS - HUÎTRE

Prix Du Marché

Make Your Own Selection  
Lobster - Prawns - Oyster  
Market Price

### - MARINATOS -

THON - 30

Tuna tartar with celery, black sesame, sliced chili,  
mesclun salad

MAHI MAHI À LA MÉDITERRANÉENNE - 28

Tartar of mahi mahi with bell pepper, olives, capers,  
tomatoes & lemon



HUÎTRES GILLARDEAU N°3 - 9€ la pièce

oyster - 9€ per peace



CARPACCIO DE COURGETTE - 18

zucchini carpaccio



## - BURGERS -

### BOEUF - 37

Pat Lafrieda beef, cheddar cheese, red onion, lettuce, tomato, mayonnaise & home made french fries

### POULET CROUSTILLANT - 33

Crispy chicken breast, red onion, lettuce, tomato, mayonnaise & home made french fries,

### POISSON - 34

Grilled Mahi Mahi filet, lettuce, tomato, curry-tartar sauce & home made french fries

## - KALAMAKOS - (CHARCOAL GRILLED SKEWERS)

### POULET - 29

Chicken breast marinated in Yoghurt, red onion, grilled chili pepper & yoghurt tandoori sauce

### BOEUF - 31

Rib eye, red onion, grilled chili pepper & yoghurt tandoori sauce

### POISSON - 31

Mahi mahi fennel salad, red chili pepper & curry-tartar sauce

## - POISSONS / FISH -

## - VIANDES / MEAT -

### LANGOUSTE DES CARAIBES - 17/100GR

Grillée ou aux pâtes  
Caribbean lobster grilled with grilled roman lettuce and Picada sauce  
or with pasta, tomato, fresh fennel and lobster bisque



### ENTRANIA GRILLÉE AU ROBATA MARINÉE AU CHIMICHURRI - 37

Chimichurri marinated Entrania,  
Robata grilled



### BLACK ANGUS ENTRECÔTE 500GR - 72

mustard sauce & home made french fries

### MAHI MAHI GRILLÉ - 35 SAUCE AU LAIT DE COCO ET CURCUMA

Grilled Mahi Mahi, coconut milk sauce,  
fresh curcuma & fennel salad



### POULET FERMIER AU CITRON ET ROMARIN 1,2kg - 67

free range chicken,  
marinated in lemon & rosemary

## - ACCOMPAGNEMENTS / SIDE DISHES -

  FRITES MAISON - 8  
homemade french fries

  CAPPONATA - 10  
ratatouille

COURGETTES VAPEUR - 7,5  
  steamed zucchini

 RIZ - 8  
rice

  BROCOLI VAPEUR - 8,5  
steamed broccoli

SALADE DE MESCLUN - 7,5  
  mesclun salad

