



# Menu

## “La Maison”

### The Seafood Platter

Scampi, fried smelt, cod fritters, gravlax salmon cubes, lamb's lettuce

24€

### The Land Platter

Duck confit terrine, Italian cured meats, olive tapenade, mustard and garlic toast

22€

### The Cheese Board

4 cheeses according to the chef's selection, fresh fruit and dried fruit

18€

### Starters

Beetroot carpaccio (Roquefort cream, walnuts, raisins, arugula, cherry tomatoes, fruit)	17 €
Sautéed chorizo and zucchini (tomato, balsamic cream, basil, garlic toast)	16€
Burrata with pistachio and mortadella (cherry tomato, basil, balsamic cream, and toast)	18€
Kain snails (12 pcs)	13€
Shrimp croquettes	18€
Cheese croquettes	14€
Croquette duo	17€
Red tuna and salmon Thai-style mosaic	19€
Truffle-stuffed quail, rich shrimp jus	18€
Salmon tartare with béarnaise-style dressing	15€
Beef tongue with vinaigrette sauce	15€
Seasonal summer salad	16€

### Main Courses

Sea bass fillet, sauce vierge, and seasonal vegetables	26€
Steak and fries with choice of sauce (pepper, mushroom, Roquefort)	26€
Salmon steak with two types of peppers, seasonal vegetables, and baby potatoes	26€
Scampi burger (fresh cheese, braised sucrine lettuce, tomato, salad, onions), fries	24€
T-bone steak for two, fries, and choice of sauce (pepper, mushroom, Roquefort)	70€
Penne with seasonal vegetables, two-pepper sauce, or balsamic oil	23€
Classic Caesar salad	22€
Vegetarian salad, Thai-marinated tofu	23€

### Desserts

Chocolate lava cake with caramel ice cream	14€
Chocolate mousse	10€
Melba melon with custard sauce	12€
Dame Blanche (vanilla ice cream with chocolate sauce and whipped cream)	12€
Raspberry-lemon sorbet	11€

Please kindly inform our staff if you have any allergies.

