

Mezze	
Your waiter will offer you a variety of freshly made salads	19
Balkan Bread with olive oil and Balsamic Vinegar	19
On weekends we serve fresh Oysters from Paris	
Fish	
Baked Blue Bream seasoned with rosemary and olive oil with endive & Halumi cheese	98
Filleted Blue Bream served on organic red rice, pineapple & chili butter	98
Filleted Spanish Mackerel Served with potato puree and blanched pak choy	98
Filleted Sea Bass Served with our gnocchi, eggplants and cashew, in cured lemon butter with coriander	98
Seafood	
Bouillabaisse- fish stew Marseilles style	150
Sharing Seafood : mussels, shrimp and crabs, sweet potato and grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	175
Shrimp and calamari with chestnuts and fennel sautéed in mandarin vodka and sorted tomatoes	105
Risotto "at its best" with shrimp and artichoke hearts seasoned with Chipotle, basil, Manchego cheese and Macadamia nuts	98
Scallops and shrimp with zucchini julienne, pine nuts and 'Ha'Meiri' cheese in a lemon sauce	105
Sautéed Shrimp served with our gnocchi, leek, baby spinach leaves and Saint Maure cheese sauce	98
pan convention : filleted Blue bream, steamed shrimp and mussels in fish stock, Swiss chard, lemon and Feta cheese	105
Fried Calamari [Squid] with Asian cucumber salad	79
Roasted Whole Calamari (Squid), served with Chimichurri, cherry Tomatoes and Feta cheese	82
Mixxxed Seafood in a black cast- iron pot	115
Mussels cooked in Belgian beer with wide French fries	92
Meats	
Entrecote in a stock and wine sauce, served with Jerusalem artichoke hearts and champignon mushrooms tossed in butter	115
2 Braised spring chicken skewers, served on black lentils and mustard puree	85
Lamb stew in beef stock served with an apples and radish salad in tahini sauce, and purple potato puree	92
Ever changing	
Winter salad: Lettuce hearts and arugula, crab meat in aioli and croutons	47
Green Salad : with Caciotta cheese, baby leaves, pears & roasted almonds	45
Jerusalem artichoke soup with shrimp and bacon chips	45
Optimistic breakfast : daily 09:00 to 12:00	