

# English

As an aperitif we recommend:

- Kir (crème de cassis + white wine) **3.95**  
Kir Royal (crème de cassis + sparkling wine) **4.60**  
Kir Anno Domini (crème de cassis + champagne) **8.50**

## HOME-MADE SOUPS

- Cream of green asparagus soup with cream topping ..... **4.35**  
Cream of lobster soup with cream topping ..... **6.95**

## TO START WITH

- Bread roll ..... **0.90** Bread roll and butter ..... **1.40**  
Crisp garlic bread roll ..... **2.60** Bread roll with aioli ..... **1.95**  
Bruschetta (4 pieces) (Toasted bread, tomato with garlic and basil, mozzarella, oregano) **3.00**  
Green salad with cherry tomatoes ..... **2.50**  
Rocket salad with bresaola, Parmesan shavings, walnuts and cherry tomatoes ..... **5.80**  
Salad with warm goat cheese and cherry tomatoes ..... **5.55**  
Salad with feta cheese, avocado, hard-boiled egg and black olives ..... **5.70**  
Salad with smoked salmon, avocado and prawns ..... **6.30**  
Medallion of "bloc de foie gras" (duck liver) with quince jelly ..... **6.50**  
Manchego cheese with quince jelly and walnuts, bread roll ..... **5.90**  
Fried camembert (3 pieces) with blueberry preserve ..... **5.10**  
Flaky pastry slice with boletus mushrooms, pine nuts and seared duck liver ..... **9.10**  
Quail "lollipops" (6 boned legs) with mango chutney ..... **7.25**  
*Gambas al ajillo*: Sizzling spicy garlic prawns, bread roll ..... **9.90**

## SPECIALITIES TO ENJOY (with garnish)

- Medallion of fillet of beef with balsamico or green pepper sauce ..... **9.85**  
Medallion of fillet of beef with Bearnaise saue ..... **9.90**  
Strips of fillet of beef with goat cheese sauce ..... **9.30**  
Medallion of veal "Oscar" with green asparagus, prawns and Choron sauce ..... **10.95**  
Saltimbocca alla romana (thin slices of veal with sage and Serrano ham) ..... **9.65**  
Casimir (strips of tenderloin of pork in curry sauce with fruit) ..... **8.95**  
Medallions of tenderloin of pork with sauce of black garlic ..... **9.10**  
Tenderloin of lamb with thyme jus or rosemary & garlic butter à la Provençale ... **9.95**  
Fresh chicken breast a la Pizzaiola (tomato, capers, black olives, mozzarella) ..... **8.15**  
Fresh chicken breast in cream sauce with fresh mushrooms ..... **7.85**  
Grilled fillet of fresh sea-bass with fried garlic ..... **10.20**  
Fresh fillets of sole in dill sauce with rosé pepper ..... **9.90**

## PANCAKE - PASTA

- Pancake filled with mushrooms and ham au gratin ..... **7.60**  
Conchiglie Mini Domini ..... **8.95**  
Shells with cream, bacon, mushrooms, onion and Parmesan cheese  
Tagliatelle with prawns, courgettes, green asparagus and porcini ..... **9.75**  
Spaghetti Bolognese ..... **8.25**  
Macaroni with gorgonzola sauce ..... **9.10**

## DESSERTS

- Chocolate mousse with whipped cream ..... **3.95**  
Cream caramel with whipped cream..... **3.85**  
Mascarpone cream with confit wild berries ..... **4.40**  
Mango sorbet with raspberry coulis ..... **4.50**  
Vanilla ice cream with coulis of mango or of passion fruit ..... **4.20**  
Vanilla ice cream with hot chocolate sauce ..... **4.25**  
Chou puffs with vanilla ice cream and hot chocolate sauce ..... **4.95**  
Chocolate brownie with vanilla ice cream ..... **4.25**

A menu with contained allergens is at your disposal

**VAT included**