



à la carte



STARTERS

- **Andalusian Strawberry Gazpacho** \$9
- **Nordic Shrimp Escabèche** \$12
with lime and cilantro, served on a bed of mixed greens
- **Fish Accras with Spicy Sauce** \$12
- **Shredded Duck Spring Rolls** \$14
Boston lettuce, mint leaf, Niok Mam sauce
- **Mediterranean Salad** \$12
hummus, tabbouleh, confit eggplant, pomegranate, Kalamata olives, sun-dried tomatoes, feta, fried tortilla, extra-virgin olive oil with za'atar
- **Mixed Berry Salad with Feta and Red Onions** \$14

SHARING PLATES

- **Cheese Platter** \$18
- **Antipasto Platter** \$20
black sausage, truffle sausage, prosciutto, duck rillettes, apple chutney, cornichons and marinated baby vegetables

SIDE DISHES

- **Side of fries** \$6
- **Sautéed vegetables** \$6
- **Creamy mashed potatoes** \$6
- **Seasonal garnishes** \$6

3-COURSE TABLE D'HÔTE – STARTING AT \$49
INCLUDING: CHOICE OF STARTER, MAIN COURSE AND DESSERT



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MAIN COURSES

- **Grilled beef cut** \$32
whisky sauce
- **Bobine trout fillet** \$26
virgin sauce
- **Lamb tenderloin skewers** \$32
wrapped in lamb bacon, served with chimichurri sauce
- **Cod fish and chips** \$26
tartar sauce
- **Pulled pork sandwich on herb ciabatta bread** \$24
cucumber, tomato, lettuce, red onions and house BBQ sauce
- **Pomodoro tagliatelle** \$24
served with half a buffalo mozzarella

DESSERTS

- **House chocolate mousse** \$10
- **Coffee and Amarula crème brûlée** \$10
- **Ice cream and sorbet, almond tuile** \$10
- **Berry tartlet with white chocolate mousseline** \$10

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