

OUR SALMON SIGNATURES			
 SALMON RILLETTES  	70	 SALMON TARTARE 	110
<i>Our 20 years Old Signature Recepte</i>		<i>Fresh and Light Smoked Salmon with Avocado Purée, Pickled Shallots Citrus</i>	
TRADITIONAL SMOKED SALMON	95	THE BISTRO PLATE	130
<i>Home-Smoked and Hand-Sliced with seasoned mixed greens</i>		<i>Assortment Of Rillettes, Smoked Salmon, Heart Of Smoked Salmon and Tartar</i>	
OUR SOUPS			
MISO SOUP	30	SHRIMP BISQUE  	48
<i>Soft Tofu, Seaweed</i>		<i>With Poached Shrimps, Crème Fraiche and Chives</i>	
ENTRÉES			
SEAWEED SALAD	55	*SPICY CRISPY TUNA SALAD 	89
<i>Marinated Seaweed, Avocado, Mixed Lettuce, Goma Dressing</i>		<i>Our Spicy Tuna Tartar with Tempura Crumbs</i>	
KALE CAESAR SALAD	68	 TUNA NIÇOISE SALAD	95
<i>Grilled Cornfed Chicken, Parmesan Cheese and Sourdough Croutons</i>		<i>Oil Poached Tuna and Fresh Seared Tuna, Green Beans,Baby Potatoes, Soft Egg with Lemon Dressing</i>	
 *SPICY CRISPY SALMON SALAD 	89		
<i>Our Spicy Salmon Tartar with Tempura Crumbs</i>			
SANDWICHES			
CHICKEN SCHNITZEL SANDWICH  	75	SALMON BURGER  	95
<i>Breaded Chicken Breast Rocca, Heirloom Tomatoes, Grain Mustard Cream, Pomme Frites on a Soft Focaccia Bread</i>		<i>Guacamole with Fries and Coleslaw</i>	
CRISPY SEABASS BRIOCHE  	75	BEEF TENDERLOIN SANDWICH   	95
<i>Parmesan Crusted Seabass with Baby Spinach and Remoulade on Brioche Bun</i>		<i>Melted Raclette Cheese, Grilled Onions, Basil Pistou</i>	
ANGUS BEEF BURGER  	88	 HOT SMOKED SALMON ROLL  	95
<i>with Aged Cheddar, Fries and Coleslaw</i>		<i>“Hot Smoked” Salmon, Lightly Spiced Mayo, Brioche Roll, Fries and Green Salad</i>	

PLATS PRINCIPAUX			
YELLOW CURRY SHRIMPS 🍷 🌱 🦞	95	SALMON PAVÉ 🌱	105
<i>Pan-Fried Shrimps, Thai Peanut and Yellow Curry Sauce, Steamed Rice</i>		<i>Fennel Salad, Braised Tomatoes, Tapenade</i>	
CHICKEN SCALOPPINI 🌱 🌿	99	MISO-MARINATED SALMON PAVE	125
<i>Breaded Chicken, Baby Potato, Green Salad, Tartar Sauce, Lemon Wedge</i>		<i>Broccoli and Fine Green Beans</i>	
SEARED SALMON TAGLIATELLE 🌱 🌿	99	ALASKAN BLACK COD	140
<i>Pesto Sauce and Capers</i>		<i>Miso-Marinated, Eryngi Mushroom</i>	
🍴 SEABASS “EN PAPILLOTTE” 🌱	100	🍴 ENTRECÔTE ST GERMAIN DES PRÉS 🌱	150
<i>Fresh Vegetables, Herb Butter</i>		<i>Australian Wagyu Beef Tenderloin, “Pommes Frites” and our Secret Sauce</i>	
SIDE SELECTION			
GRILLED VEGETABLES	30	CHEESY MASH POTATO	30
SAUTEED WILD MUSHROOMS	30	ROASTED BABY POTATO	30

DESSERT

FROM OUR PASTRY CHEF

BURNT CHEESECAKE <i>Berry Compote and Chocolate Ganache</i>	48	CHOCOLATE TART <i>Chantily Cream</i>	42
CHOCOLATE FONDANT <i>Seasonal berries, vanilla ice cream</i>	42	RASPBERRY MACARON <i>Stuffed with Vanilla Ice Cream Raspberry Compote, Rose Hips</i>	42

COFFEE & TEA

THE CLASSICS

DAMMANN FRÈRES TEAS

ESPRESSO	20	BLACK TEAS	28
DOUBLE ESPRESSO	24	<i>EARL GREY</i>	
CAPPUCCINO	24	<i>ENGLISH BREAKFAST</i>	
CAFFE LATTE	24	GREEN TEAS	28
AMERICANO	24	<i>BALI</i>	
MACCHIATO	24	<i>JASMIN</i>	
DOUBLE MACCHIATO	26	WHITE TEAS	28
SPANISH LATTE	24	<i>PASSION DE FLEURS</i>	
CORTADO	24	HERBAL TEAS	28
FLAT WHITE	24	<i>MENTHE POIVRÉE</i>	
AFFOGATO	28	<i>CARCADET NUIT D'ÉTÉ</i>	
		<i>CAMOMILLE</i>	



DRINKS

FRESH JUICES

ORANGE	30
PINEAPPLE	30
CARROT	30
GREEN APPLE	30
WATERMELON	30

MOCKTAILS

ICED TEA <i>(Lemon / Peach)</i>	25
LEMONADE <i>(Classic / Mint)</i>	32
PASSION CRUSH <i>Passion fruit puree, Orange juice, Lemon juice, Sparkling water</i>	32
YUZU BREEZE <i>Yuzu puree, Lime juice, Lemon juice, Cucumber juice, Green apple Juice, Sparkling water</i>	32
CHILLI MELON FIZZ <i>Frozen watermelon, Lemon juice, Honey, Sweet chilly syrup, Sparkling Water</i>	32
VIRGIN MOJITO <i>(Classic / Strawberry / Passion Fruit)</i>	34

WATER & SOFT DRINKS

ACQUA PANNA	19 28
SAN PELLEGRINO	19 28
SOFT DRINKS <i>(Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda, Ginger Ale, Soda Water)</i>	14

