



To Share

Black Olive Tapenade, Croutons	6.00
Serrano Ham Thinly Sliced 24 Month of Maturing	16.50
Butter and pickles	
Chickpea Hummus, Sesame Oil, Pita Bread	7.50
« Méditerranéen » Plate, Candied Vegetable	13.50
Tapenade, hummus, eggplant caviar , Piquillos, sardine, eggplant, zucchini, tomato, cuttlefish	
Vegetable Pizza	17.00
Eggplant, tomato, zucchini, peppers, Oregano, mozzarella, Parmigiano Reggiano	
Salmon Pizza « Spago » with Dill	23.00
Lemon cream and fish pearls	
Crispy Prawns in Kadaif Pastry	15.00
Lemon dill cream (4 pieces)	



Starters

Fish Soup From Marseille	16.50
Golden croutons, rouille, cheese	
Caesar Salad	19.50
Chicken, parmigiano Reggiano, caesar sauce, croutons	
Dill Marinated Salmon	22.50
Lemon cream, toasted bread	
Eggplant Caviar With Oriental Flavors	12.50
Hard-Boiled Eggs With Mayonnaise	7.50
Smoked Cod Carpaccio, Marinated With Lime	28.00
Olive oil, Espelette pepper	
Duck Foie Gras	24.00
Apple Chutney, toasted bread	



PASTA

Penne With Pesto, Creamy Burrata	19.50
parmigiano Reggiano shaving	
Linguine All'Amatriciana	17.50
Tomato, Smoked pork belly, oignons, Parmigiano Reggiano	

Fishes



Gambas Risotto, Green Asparagus Risotto Carnaroli, fleurette sauce with lemon	32.00
Selection of Grilled Fish Plancha-grilled fish fillets, gambas, confit fennel, steamed potatoes	31.00
Sea Bass Fillet, Greobloise Style Meshed potatoes with fresh herbs, capers, lemon, golden croutons	28.50
Saffron Red Mullet Fillet, cooked in Olive Oil Bulgur with seasonal vegetables, green asparagus, tomato sauce	26.50
Fisherman's Pot Bouillabaisse Style Fish fillets, gambas, fish soup, steamed potatoes	34.50
Whole Grilled Sea Bream <i>Table-side filleting</i> Steamed potatoes, salsa verde-style sauce	38.00

Meats

Beef Bavette Steak « Angus », Shallot Sauce 29.50 Green beans, French fries
Veal Milanese 31.50 Risotto Carnaroli, Parmigiano Reggiano
Oriental Lamb Couscous 33.50 Couscous flavored with spiced
Chicken Pastilla With Fes Spices 24.00 Green salad
Chicken Tajine With Stuffed Lemon 29.50 Couscous flavored with spices, vegetables
Beef Tartar 100% From France 23.50 French fries, green salad
Classique : Egg yolk, oignons, pickels, capers
César style : Pan-seared, seared on both sides
Italian style : oignons, pickels, capers, 24.00 Black olive, sun-dried tomatoes, pesto, pine nuts

VEGETARIAN DISH

Oriental Vegetable Tajine 19.50 Vegetables, bouillon, couscous with flavored spices
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KID MENU

For Our Young Guests

Up to 8 year old

15.00 €

1 soft drink
1 dish
1 dessert

Please ask your server
for menu details

