

## Starters

Melon and cucumber gazpacho / guacamole and Ricotta cheese	12.00
Prawns salad / grilled vegetables / tangy sauce	12.00
Caesar salad with chicken	12.00
Red tuna tataki / fennel / basil condiment	16.00
Tomatoes salad / Romesco sauce / capers	12.00
Smoked Norwegian salmon / toasts	24.50
Duck foie gras terrine / toasts	26.00
Celeriac in remoulade sauce <sup>M</sup>	7.00
Hard-boiled eggs / mayonnaise sauce <sup>M</sup>	6.80
Burgundy snails in garlic / parsley butter	16.00
Marrow bone / lamb's lettuce / croutons	12.00
Country style pâté <sup>M*</sup>	11.00
Beef carpaccio, pesto sauce, parmeggiano cheese / salads	17.00

## Vegetarian food

Gnocco napoletano pasta / grilled vegetables / tomato pesto <sup>M</sup>	19.00
Vegetables assortment	25.00

## Fish

Pike quenelles, shellfish sauce / mushrooms <sup>M</sup>	19.00
Poached smoked haddock /spinach /white butter sauce	27.00
Fillet of char / quinoa / lemon and Savora mustard	27.00
Octopus and clams / light aioli sauce / seasonal vegetables	27.00

## Meat

Veal shoulder with juice / garden peas and mushrooms	27.00
Free-range chicken curry fricassee / eggplant and sautéed potatoes	24.00
Beef, with French fries	
Tartare beef / salad	22.00
Beef ribsteak, béarnaise sauce / French fries potatoes	34.00
Close Burger	22.00
Pan-fried fillet of beef / peeper or béarnaise sauce	38.00

Elaborated by our Chef Johann Staskiewicz

\*European meat only

All taxes included