



**K**  
kamilah  
— cuisine du monde —

# To Start With

## Caesar salad

With poached egg and parmesan crumble:

- Chicken breast 42<sup>DT</sup>  
M P Mo N O L G
- Prawns in cromesquis 48<sup>DT</sup>  
M P C S U O L G So

## Mediterranean vegetable Tian

33<sup>DT</sup>

Marinated in pesto, tomato marmalade and pissaladiere-style onion compote with mint chlorophyll

So **VEGAN**

## Warm goat cheese salad

35<sup>DT</sup>

Crunchy greens and honey mustard vinaigrette

M Mo L G So **VEGETARIAN**

## Sea bream Ceviche

40<sup>DT</sup>

Flavored with Espelette pepper, avocado guacamole and herb chips

P **LOCALLY SOURCED**

## Beef Carpaccio

45<sup>DT</sup>

With truff e oil, arugula and shavings of Parmesan cheese

L So

## Tunisian dish "La Badira" style

35<sup>DT</sup>

Arugula, green pepper with carvi, Ommok Houria, tuna espuma and soft egg, Nabeul in uence sauce

P O L **TUNISIAN SPECIALTY**



## Tapas to share (2 pers)

98<sup>DT/2PERSONNES</sup>

Garlic prawns, crispy cuttlefish, cracklings, buffalo wings, bnedek meat balls, tomato-basil bruschetta

P C Mo O L G So **LOCALLY SOURCED**

## Citrus Quinoa salad

33<sup>DT</sup>

Roasted beet carpaccio, arugula

**VEGAN**

## Fresh salmon Tartare

49<sup>DT</sup>

Hazelnut with sesame oil, fresh cheese foam and crunchy vegetables

P N S L

## Ha Kao

45<sup>DT</sup>

Steamed Vietnamese shrimp raviolis

S P C So

## Nems

Mini spring rolls stuffed and fried, wrapped in lettuce and fresh mint

- With vegetables 32<sup>DT</sup>  
So **VEGAN**

- With chicken and Nuoc-mâm sauce 35<sup>DT</sup>  
P So



**ALLERGENS**

- S Sesam
- M Mustard
- P Fish
- C Shellfish
- Mo Molluscs
- Su Sulphite
- A Peanuts
- N Nuts
- O Eggs
- L Dairy products
- G Gluten
- So Soy
- Ce Celery
- Lu Lupine

# Mains...



## Depending on the winds and tides

**Sea bass fillet in herb cru** 60<sup>DT</sup>  
Pumpkin, pine-nut tomato condiments and full-bodied in chicken juice  
M P Mo L G **LOCALLY SOURCED**

**Galician style Octopus** 85<sup>DT</sup>  
With paprika and olive oil, roasted potatoes  
C **LOCALLY SOURCED**

**Salmon steak like in Quiberon** 73<sup>DT</sup>  
With lemon and ginger infusions, roasted asparagus with beef bacon, eggplant caviar, star anise fish emulsion  
P L

**Monkfish with beef chorizo** 73<sup>DT</sup>  
Shrimp juice with piquillo pepper, tomato tartare with poached egg  
P O L So **LOCALLY SOURCED**

**Fried John Dory** 73<sup>DT</sup>  
With soy butter, vegetable tagliatelle with seaweed, white butter sauce and salmon eggs  
P L So

**Seafood gratin** 65<sup>DT</sup>  
Broiled under the salamander, parmesan salsa  
P C Mo Su L G **LOCALLY SOURCED**

## The master butcher's board

**Homemade duck confit with aromatic herbs** 65<sup>DT</sup>  
Potato mousseline with foie gras, mesclun of herbs and reduced sauce with red wine  
L

**Beef tenderloin** 73<sup>DT</sup>  
Onion compote, sweet potato puree, rosemary and porcini sauce  
L **LOCALLY SOURCED**

**Beef Tagliata** 65<sup>DT</sup>  
Arugula and parmesan, balsamic sauce  
L **LOCALLY SOURCED**

**Confit lamb** 69<sup>DT</sup>  
Cooked at low temperature flavored with licorice, bulgur with small vegetables, baby spinach and cherry tomato with basil oil  
G L **LOCALLY SOURCED**

**Chicken breast with soy & honey** 52<sup>DT</sup>  
Garlic cream and stewed sunny vegetables, thyme sauce  
So **LOCALLY SOURCED**

## Italian Corner

**Seafood Spaghettis** 65<sup>DT</sup>  
Shellfish flavored with lime  
C Mo G **LOCALLY SOURCED**

**Forest Risotto** 53<sup>DT</sup>  
Mascarpone cream, stir-fried fresh mushrooms and parmesan truffle oil  
L **VEGETARIAN**

**Gnocchis Gorgonzola** 49<sup>DT</sup>  
With cream and pecans  
N L O G **VEGETARIAN**

## Asian Wok

**Vegetables** 41<sup>DT</sup>  
S So **VEGAN**

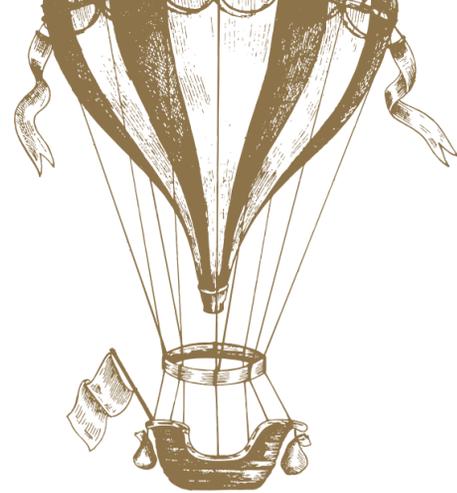
**Chicken** 52<sup>DT</sup>  
P Mo A G So

**Beef Tenderloin** 59<sup>DT</sup>  
P Mo A G So

**Rice noodles with vegetables** 41<sup>DT</sup>  
Cherry tomato, carrot, zucchini, onion, eggplant, mushrooms, bean sprouts  
S So **VEGAN**

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## Desserts

Assorted cheese board 50<sup>DT</sup>  
L N **LOCALLY SOURCED**

Pistachio 32<sup>DT</sup>  
Crunchy pistachio cream with fleur de sel, red fruit compote with cardamom  
N O L G So

San Sebastian Cheesecake 32<sup>DT</sup>  
40% jivara chocolate sauce from Valrhona<sup>(R)</sup>, red fruit sorbet  
L O So N

Tiramisu 32<sup>DT</sup>  
With its medley of Mascarpone, coffee and cocoa  
O L G

Crème brûlée with géranium 32<sup>DT</sup>  
Bachkoutou with Nigel seeds  
N O L G

Walnut Brownie 32<sup>DT</sup>  
Warm salted butter caramel, quenelle of ice cream  
N O L G So

Mille-feuille 32<sup>DT</sup>  
Chocolate mousse and sliced seasonal fruits  
O G So **VEGAN**

Tarte Tatin of Normandie 32<sup>DT</sup>  
Caramelized apple pie, salted butter caramel sauce and scoop of vanilla ice cream  
N O L G

Fruit plate 32<sup>DT</sup>  
Quenelle of lemon sorbet and crispy tuile  
N O L G **LOCALLY SOURCED**

