

# To Start With



## Caesar salad

With poached egg and parmesan crumble:

• Chicken breast 39<sup>DT</sup>  
M P Mo N O L G

• Prawns in croustilles 45<sup>DT</sup>  
M P C SU 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

33<sup>DT</sup>

Crunchy greens and honey mustard vinaigrette

M Mo L G So ■ VEGETARIEN ■

## Sea bream Ceviche

40<sup>DT</sup>

Flavored with Espelette pepper, avocado guacamole and herb chips

P ■ LOCALLY SOURCED ■

## Beef Carpaccio

43<sup>DT</sup>

With truffle oil, arugula and shavings of Parmesan cheese

L So

## Tunisian dish « La Badira » style

33<sup>DT</sup>

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

P O L ■ TUNISIAN SPECIALTY ■





## Tapas to share (2 pers)

96<sup>DT/2PERSONNES</sup>

Garlic prawns, crispy cuttlefish, fish 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** ■

## 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 crust

Pumpkin, pine-nut tomato condiments and full-bodied in chicken juice

M P Mo L G **LOCALLY SOURCED**

60<sup>DT</sup>

### Galician style Octopus

With paprika and olive oil, roasted potatoes

C **LOCALLY SOURCED**

82<sup>DT</sup>

### Salmon steak like in Quiberon

With lemon and ginger infusions, roasted asparagus with beef bacon, eggplant caviar, star anise fish emulsion

P L

69<sup>DT</sup>

### Fried John Dory

With soy butter, vegetable tagliatelle with seaweed, white butter sauce and salmon eggs

P L so

69<sup>DT</sup>

### Seafood gratin

Broiled under the salamander, parmesan salsa

P C Mo Su L G **LOCALLY SOURCED**

65<sup>DT</sup>

## The master butcher's board

### Homemade duck confit with aromatic herbs

Potato mousseline with foie gras, mesclun of herbs and reduced sauce with red wine

L

61<sup>DT</sup>

### Lamb cannon

Flavored with verbena, polenta with olives and sun-dried tomatoes, broccoli purée with organic olive oil, reduced mint sauce

L **LOCALLY SOURCED**

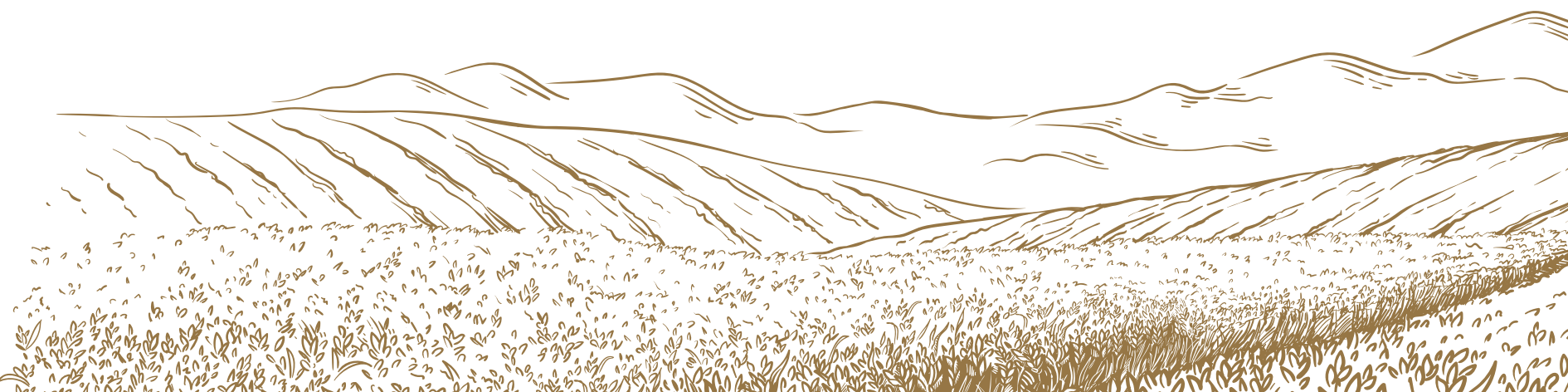
65<sup>DT</sup>

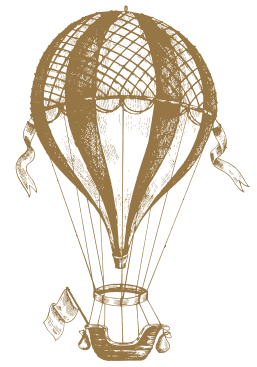
### Beef tenderloin

Cooked at low temperature, mashed potato with herbs, caramelized carrot with sweet spices and porcini sauce

**LOCALLY SOURCED**

69<sup>DT</sup>





## Italian Corner

### Seafood Spaghetti

Shellfish flavored with lime

C Mo G **LOCALLY SOURCED**

62<sup>DT</sup>

### Forest Risotto

Mascarpone cream, stir-fried  
fresh mushrooms  
and Parmesan truffle oil

L **VEGETARIAN**

53<sup>DT</sup>

### Linguine with vegetables

Cherry tomato, carrot, zucchini,  
onion, eggplant, herbs

G **VEGAN**

41<sup>DT</sup>

### Penne with broccoli pesto

Olive oil, almond basil  
and fresh arugula

G **VEGAN**

41<sup>DT</sup>

## Asian Wok

### Vegetables

S So **VEGAN**

41<sup>DT</sup>

### Chicken

P Mo A G So

48<sup>DT</sup>

### Beef tenderloin

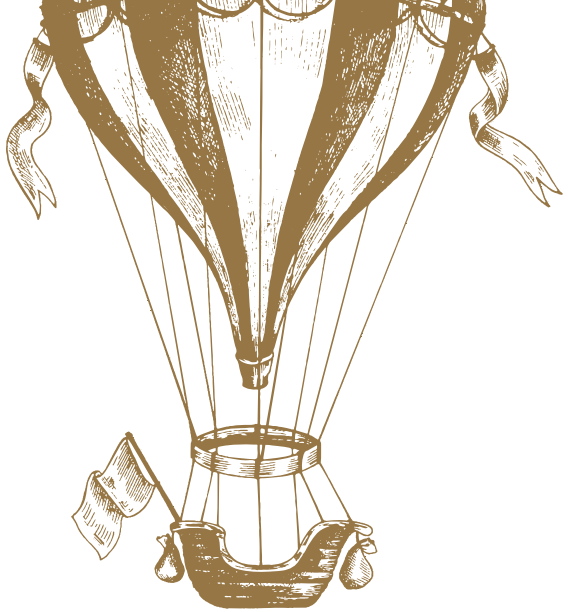
P Mo A G So

59<sup>DT</sup>

#### 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





**ALLERGENS**

- S** Sesam
- M** Mustard
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# Desserts

## Pistachio

Crunchy pistachio cream with  
fleur de sel, red fruit compote  
with cardamom  
N O L G So

29<sup>DT</sup>

## Panna cotta

With basil and red fruit jelly,  
mint lemon cream  
N L G

29<sup>DT</sup>

## Tiramisu

With its medley of Mascarpone,  
coffee and cocoa  
O L G

29<sup>DT</sup>

## Crème brûlée with géranium

Bachkoutou with Nigel seeds  
N O L G

29<sup>DT</sup>

## Walnut Brownie

Warm salted butter caramel,  
quenelle of ice cream  
N O L G So

29<sup>DT</sup>

## Mille-feuille

Chocolate mousse  
and sliced seasonal fruits  
O G So **VEGAN**

29<sup>DT</sup>

## Tarte Tatin of Normandie

Caramelized apple pie, salted butter  
caramel sauce and scoop of vanilla  
ice cream  
N O L G

29<sup>DT</sup>

## Fruit plate

Quenelle of red fruit sorbet  
and crispy tuile  
N O L G **LOCALLY SOURCED**

29<sup>DT</sup>

