



**\*\*3 COURSES THEME MEAL\*\***  
**"Japan : tradition and innovation"**  
(Ask your server)

**\*\*À LA CARTE\*\***

**Appetizers**

**Soup of the Day 7-**

**Vegetable and Beans Terrine**  
**Red Pepper Coulis**  
**Beets Jelly 10-**

**Smoked Salmon Salad**  
**Orange and Caper Dressing 8-**

**Asparagus and Prosciutto Rolls**  
**Cherry Tomato and Feta Cheese Salad**  
**Basil Dressing 9-**

**Appetizer from the Theme Meal**

**Main courses**

**Duck Confit**  
**Roasted Potatoes and Sauted Vegetables**  
**Balsamic Vinegar Sauce 18-**

**Beef Rib Eye Medallion**  
**Roasted Vegetables Tian**  
**Potato Gratin**  
**Port Wine Sauce 21-**

**Fish of the Day**  
**Chef's choice of Starch and Vegetables**

**Wild Mushroom Spaghetti**  
**Garlic and Pesto Bread 15-**

**Chef's Suggestion**

**Desserts**

**Cheese Plate with Fruits and Croutons 7-**

**Dessert of the Day 9-**

**Dessert from Theme Meal 10-**

Please note that a 15% service charge will be added for group of 6 people and more.

Group menu applies for reservation of 12 people and more with a mandatory deposit.