## ENTRÉES

Cucumber ice cold soup with coconut milk, crab meat ..... $13 €$
Perfect egg, green beans salad with pine nuts ..... $18 €$
Sea bass carpaccio, exotic seasonings ..... $24 €$
PLATS
Seasonal vegetables with fresh herbs ..... $23 €$
Roasted salmon with soy sauce, half cooked spinash ..... $25 €$
Grilled sea bass, aggplant fries with Panko ..... $36 €$
Raw beef tartar with french fries ..... $22 €$
Farm chicken breast, white asparagus ..... $29 €$
Beef filet 180 gr , fresh peas with mint ..... $35 €$
DESSERTS
Assortment of ice cream and sorbet, shortbreads ..... $9 €$
Café gourmand ..... $12 €$
Melon and sesame tart ..... $12 €$
Mirabelle plum souflé from Lorraine ..... $13 €$
Creamy avocado, white chocolate and figs ..... $15 €$

