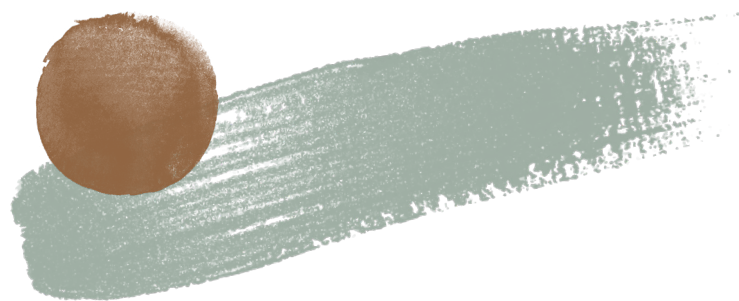


Evening menu



STARTERS

Soup of the day 10

Green salad 10

Greens, vegetable shavings, vinaigrette

Hummus 12

Hummus of the moment, vegetable dip, stone-baked bread

Chicken wings (8) 12

Blue cheese sauce

Octopus Catalan style 16

Braised octopus and chorizo, veal root reduction with roasted peppers

Salmon tartare 16

Atlantic salmon, apple vinaigrette, green apple, dill, croutons, verdurette

Beef tartare 16

Pickles, chives, tarragon pesto, fresh horseradish mayonnaise, croutons, verdurette

The board 24

Local cheeses and cold meats, onion confit, small fruit compote, croutons

MAIN COURSE

The fried chicken 26

Fried chicken, honey sauce, fresh salad and fries

The pasta 27

Squash ravioli, hazelnut butter sage, roasted squash, pumpkin seed, parmesan

Mushrooms risotto 28

Vegetable broth, grilled mushrooms, parmesan shavings

Nicoise salad 28

Tuna tataki, fingerling potatoes, kalamata olives anchovy mayonnaise

Salmon tartare 30

Atlantic salmon, apple vinaigrette, green apple, dill, croutons, verdurette and french fries

Beef tartare 30

Pickles, chives, tarragon pesto, fresh horseradish mayonnaise, croutons, verdurette & french fries

Beef flank steak 8oz 39

Medium rare, vegetables, potatoes, chimichurri sauce

Landing fish Market price

Black-olive tapenade, market vegetables, virgin sauce

PIZZAS

8 or 12 in

The pepperoni 20/24

Tomato sauce, mozzarella cheese, pepperoni

The Mediterranean 20/24

Olives, feta, pesto, tomatoes, red onions

The Maple Goat 22/26

Tomato sauce, mozzarella, crumbled goat cheese, bacon, maple syrup

The 3 Cheeses 22/26

Tomato sauce, mozzarella, blue cheese, brie

The Prosciutto 22/26

Prosciutto, arugula, parmesan, lemon oil

The Short Rib 24/28

Pulled ribs, barbecue sauce, roasted onion and pepper, mozzarella cheese

Fries 5

APERITIF TO SHARE

Tartare duo 31

Atlantic salmon tartare, apple vinaigrette, green apple, dill, beef tartare with pickles, chives, tarragon pesto, fresh horseradish mayonnaise, served with croutons and salad

The shrimp cocktail 32

Shrimps cook in the broth, house cocktail sauce, fresh horseradish, lemons

COURSE TO SHARE Market price

Ask your server for more information

DESSERTS

Chocolate and beetroot 10

Dark chocolate biscuit, layer of chocolate mousse and beetroot, cocoa crumble

The islands 10

Lemon black sesame biscuit, white chocolate and coconut mousse, flowing passion heart

Malty 12

Olive oil cookie, "Tractor season" beer mousse, grapefruit cream