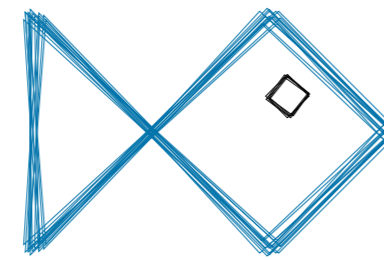
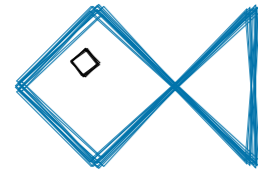
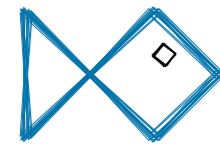


intros

- quadro salad gourmande (v)** €8.25
mixed greens with ricotta, kumquats, cherry tomatoes, avocado & pine nuts, walnut vinaigrette
- fresh beef carpaccio** €8.95
with a lemon & thyme baked goat's cheese salad, rucola pesto
- lavender, black pepper & sesame rolled salmon** €7.95
with aromatic pickled daikon, neonati fritter, wasabi mayonnaise

- pan seared skewered scallops,** €11.50
new potato & cured ham salad, chilled ratatouille, black ink & parmesan paint
- mini caesar salad** €6.95
with a grilled oyster gremolata & summery tomato gazpacho
- sautéed black shell mussels** €12.95
with lemon grass, ginger, coriander, chili & japanese sake
- smoked duck breast salad** €8.95
with baby corn relish, drizzled with a cranberry, citrus & port dressing

starters



next

creamy prawn & crab bisque
micro crab burger,
lemon-sour cream drizzle
€7.50

tomato, fennel & amontillado consommé (v)
€5.95

soups

al dente!

- tagliatelle quadro** €13.50
ribbons of pasta flavoured with parma ham, prawns & a creamy parmesan sauce
 - black tagliolini** €10.00
with sautéed clams, garlic, white wine, chili, parsley & lemon
 - penne vegetarian (v)** €7.50
with sautéed zucchini, sun dried tomato pesto & local goat's cheese finished with balsamic vinegar
- main course portion €2.50 extra**

pasta

the event

- house fish platter**
two types of fresh seasonal fish, clams, prawns, green lip mussels, langoustines cooked with star anise & white wine served with barrel potatoes & seasonal vegetables
for 2 persons €65.00
- fisherman's catch**
pick your choice from the 'daily catch' display and the chef's will cook it to your liking
daily market price
- grilled sea bream** €23.80
topped with sun dried tomato, lemon peel & basil, kalamata olive scented zucchini, boiled potatoes & salsa verde

- sea bass fillets** €24.50
wrapped in rice paper on saffron & chorizo risotto drizzled with lobster essence
- steamed salmon supreme** €22.50
star anise scented fennel & mushrooms, boiled potatoes, hollandaise sauce
- classic lobster thermidor** €52.00
steamed atlantic lobster with a whole grain mustard, tarragon & white wine sauce glazed with parmesan cheese

fish & shellfish

meat

- mushroom & speck crusted beef fillet** €27.50
accompanied with buttered french beans, potatoes, port jus & truffle oil
- lamb cutlets, sherry braised veal cheeks & pan fried sweetbreads** €22.50
on mint scented pea puree, sweet potato cake, veal jus
- seared breast of duck** €22.50
with coconut oil, wok fried asian greens, toasted buckwheat, tamari soy dressing
- weekly meat special**
kindly ask our servers the chef's weekly meat specialty
market price

dishes

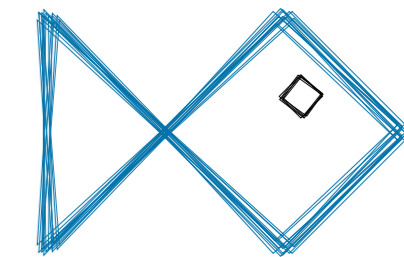
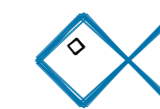
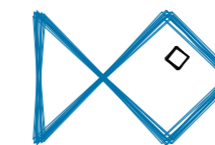
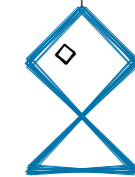
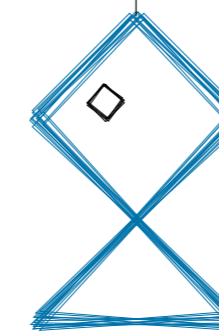
side salads

- green salad** €2.50
mixed leaf salad, basil, oregano oil, balsamic vinaigrette
- mixed salad** €2.95
mixed leaves, cherry tomatoes, sliced shallot, black olives, cucumber, grain mustard vinaigrette

sweet conclusion!

- toddlers delight** €5.95
jelly babies pannacotta, bubble gum ice-cream, toasted marshmallows
- late breakfast** €5.95
chilled bread & butter pudding with frosted muesli, runny strawberry jam, iced earl grey tea, crystallized bacon bits
- pineapple tart tatin** €5.95
curry & white chocolate breton, vanilla, saffron & candied peel ice-cream
- coconut cheesecake** €5.95
with poached blackberries & lime
- "AO"** €5.95
warm chocolate pudding with a tobacco & dark rum ice-cream, orange zest crisp

desserts



(V) vegetarian dishes

all the above items may contain traces of nuts, sesame seeds, eggs, mustard seeds and celery
for special dietary requirements please consult the supervisor on duty
all prices are inclusive of vat