

A la Carte

STARTERS

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| PASTRAMI SMOKED VEAL CHICORY NUTS SALAD HONEY THYME DRESSING | 14,50 |
| CARPACCIO TRUFFLE MAYONNAISE HAZELNUTS PESTO PARMASAN CHEESE | 14,50 |
| SALMON COCKTAIL SLOWLY GAKED SALAD LIME MAYONNAISE | 14,50 |
| PUFFED PUMPKIN GOAT CHEESE OLIVE CAKE MADEIRA DRESSING * | 14,50 |

SOUPS

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| FRESH LOBSTER SOUP WITH BROWN SHRIMPS | 11,00 |
| SOUP OF PUFFED ROMAN TOMATO PESTO CREAM * | 8,50 |

MAIN COURSES

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| RUMP STEAK RED WINE SAUCE SEASONAL VEGETABLES | 25,50 |
| PLAICE FILLET SEASONAL VEGETABLES HOLLANDAISE SAUCE | 24,50 |
| SCAMPI AIOLI NOODLES STIR FRIED VEGETABLES | 22,50 |
| RAVIOLI WITH MUSHROOMS ROMAN TOMATO SAUCE PARMESAN CHEESE SPINACH* | 19,50 |
| BEEF-BURGER MONASTERY CHEESE TRUFFLE MAYONNAISE SALSA FRENCH FRIES | 16,00 |

DESSERTS

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| PASSION FRUIT PIE COCONUT ICE LIMONCELLO CREAM | 9,50 |
| PARFAIT OF CARAMEL CHERRIES SWEET RED WINE HONEY | 9,50 |
| SELECTION OF FOREIGN CHEESES RAISING FIG BREAD GRAPE COMPOTE NUTS | 14,50 |
| COFFEE "LA SONNERIE" WITH FRIANDISES AMARULA LIQUEUR | 6,50 |

CHEF'S MENU

CAN'T MAKE A CHOICE, LET OUR CHEF MAKE THE CHOICE FOR YOU.
TO BE ORDERED PER TABLE ONLY.

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| 3-COURSE CHEF'S MENU | 35,00 |
| 4-COURSE CHEF'S MENU | 42,00 |

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| CHEESE INSTEAD OF DESSERT | SUPPL | 4,50 |
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CHILDREN MENU | ASK ONE OF OUR EMPLOYEES

PLAT DU JOUR

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| EVERY DAY, OUR KITCHEN PROVIDES A CHANGING DAILY DISH ASK OUR EMPLOYEES | 19,50 |
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*Vegetarian dishes

Do you have any allergies? Please let us know !