

A la Carte

STARTERS

CEVICHE COD PASSION FRUIT MANGO SALSA	14,50
CARPACCIO TRUFFLE MAYONNAISE HAZELNUTS PESTO PARMESAN CHEESE	14,50
CAPRESE TOMATO MOZZARELLA AVOCADO *	14,50

SOUPS

FRESH LOBSTER SOUP WITH BROWN SHRIMPS	11,00
THAI CHICKEN SOUP PAK SOI SOYA BEAN PASTRY OF EGG	8,50

SALADS

CEASAR SALAD CHICKEN PARMESAN EGG ANCHOVIES	16,50
FISH SALAD SALMON GAMBA FISH RILETTE	16,50

MAIN COURSES

RUMP STEAK RED WINE SAUCE SEASONAL VEGETABLES	25,50
HADDOCK FILLET SEASONAL VEGETABLES BEURRE BLANC SPINACH	24,50
LAM PARSNIP DRAGON SAUCE	22,50
RAVIOLI WITH MUSHROOMS ROMAN TOMATO SAUCE PARMESAN CHEESE *	19,50
BEEF-BURGER MONASTERY CHEESE TRUFFLE MAYONNAISE SALSA FRENCH FRIES	16,00

DESSERTS

CAKE OF RASPBERRY WHITE CHOCOLATE ICE 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.

3-COURSE CHEF'S MENU	35,00
4-COURSE CHEF'S MENU	42,00
CHEESE INSTEAD OF DESSERT	SUPPL 4,50
CHILDREN MENU ASK ONE OF OUR EMPLOYEES	

PLAT DU JOUR

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 !