



Appetizers

Caesar salad

Crispy romaine lettuce
tossed in a classic caesar dressing made of garlic, anchovies, egg yolk, olive oil,
vinegar, lemon juice, "served from your table side "

Crab meat and avocado mille feuilles

with smoked salmon rose, citrus vinaigrette

Warm fresh duck liver

with honey glory marinated orange on mesclun salad and stewed apples

Ragout of French snails with champignons

on burgundy sauce liaised with parsley oil

Grilled king prawns and fresh garden asparagus

with warm poached olive oil, tomato and balsamic

Oven baked "Nantua" scallops

on a bed of creamy celery leeks and sweet carrot pearls

Oyster Fines De Claire (6 pieces per order)

Soup

Clear fish soup

with saffron tips and garlic croutons

Cream of butter nut squash

with poached quail eggs and truffle julienne

Rustic lobster bisque

creamy lobster soup with a dash of brandy
served with tomato and fresh poached prawns

"Sultan" tomato soup

fresh flambé with gin, "served from your table side "

Main Course

Yellow fin tuna

with fingerling potato and fresh mixed salad and balsamic reduction

Poached chicken breast

with fresh herbs and morel sauce

Citrus scented honey cod

in celery root puree with burgundy sauce

Roasted US duck breast

served with caramelized butternut pumpkin and mandarin orange sauce

Steak tartar

chopped raw tenderloin seasoned with cappers, onion, anchovies, egg yolk, parsley,
and pickled gherkin

“served from your table side”

Diana steak

pan-fried sirloin flambé with brandy and a rich mushroom cream sauce with dijon mustard,

“served from your side table”

Pan fried king prawns and scallops

with mashed herbs potato and american sauce

Pepper steak

beef tenderloin spiced with black pepper pan-fried in butter with chopped shallot
flamed with brandy finished green pepper corn and cream

“served from your side table”

From Our Grill

Grilled lobster thermidor or plain

gratinated grilled lobster with mustard cream mushrooms

Grilled Australian lamb chops

thyme glazed sauce and braised fennel vegetables

Grilled beef tenderloin

with classic mushrooms or peppercorn sauce

Grilled beef sirloin

with classic mushrooms or peppercorn sauce

Grilled or pan-fried Norwegian salmon fillet

served with hollandaise sauce or white wine sauce

Rib eye

with bone marrow sauce

Grilled or pan-fried sole meunière

served with rice or parsley potato

Chateaubriand 450 gr

head of beef fillet carved at tableside (for two persons)

 recommended item

*subject to changes without prior notice

Desserts

Chibouste cream

served with fresh marinated strawberries

Chocolate praline dacquoise

served with kahlua sauce

Classical French crème brûlée

served with mixed wild berries

Crepes "Suzette"

pan cake in warm orange sauce

flambé with grand marnier served with vanilla ice cream

served from your side table"

Taman Sari soufflé

dark chocolate or bourbon vanilla

served with vanilla ice cream