

# 1 3rasserie 5

## TO SHARE (OR NOT)

Mozzarella / Parma ham / cherry tomatoes / pomegranate	19.00 €
Scamorza / tomato coulis / toasted olive bread	18.00 €
Grilled octopus Galicia style	22.00 €

## STARTERS

Mikado of green asparagus / Tonnato sauce / sesame	18.00 €
Vegetable ravioli / ginger broth / lemongrass / Thai basil	18.00 €

## DISCOVERY MENU 39.50 €

Cucumber gazpacho / smoked eel	18.00 €
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Seabass filet in its potato scales / raw tomato coulis / mashed potatoes / watercress	28.00 €
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Fresh melon dessert / raspberry / lime sorbet	12.00 €

## SUGGESTIONS

Today's special (available at lunch time)	14.50 €
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## SALADS

Caesar with grilled chicken breast / romaine and iceberg lettuce / anchovies sauce / croutons / parmesan cheese	18.00 €
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Caesar with prawns / romaine and iceberg lettuce / anchovies sauce / croutons / parmesan cheese	19.00 €
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Vegan - Lentils / rice / marinated and cooked seasonal vegetables / hummus	15.00 €
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## KIDS MEALS

Vegetable lasagna	8.00 €
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Lasagna a la Bolognese	8.00 €
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Marinated chicken skewers with fries	8.00 €
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## DESSERTS

### *Ice cream menu*

Our homemade tart of the day	12.00 €
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Fresh fruit salad	12.00 €
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## PIZZAS

### Dolce Vita

Tomato coulis / smoked mozzarella / rosemary ham / egg / artichoke / basil / black olives 14.00 €

### Veggie

Tomato coulis / mozzarella / grilled zucchinis / grilled green asparagus / eggplant caviar / basil / arugula / pine nuts 14.00 €

### Margharita

Tomato coulis / mozzarella / basil (rosemary ham + 3.00 €) 11.00 €

### From the sea

Tomato coulis / garlic / yellow zucchinis / anchovies / octopus 14.00 €

## ON THE GRILL

*All dishes from the grill are served with new potatoes, salad, and a selection of maître d'hôtel butters.*

### Land

4 lamb chops / rosemary 20.00 €

Marinated chicken skewer (200g) 18.00 €

Grilled beef rib steak 28.00 €

Mixed grill (price per person) 23.00 €

### Sea

5 marinated prawns / tartar sauce 22.00 €

Grilled salmon / fennel salad 22.00 €

## SOFTS

Juice (Orange, grapefruit, Peach, Apple, Maracuja, Pineapple, Banana, Tomato etc.) 4.50€

Soda (Coca-cola- light/ zero, Fanta orange, Ice-tea, Schweppes, Sprite etc.) 4.50€

Still water (Chaudfontaine) – Sparkling water (Chaudfontaine) ¼l: 4€ - ½l: 6.50€ - 1l: 9.00€