

# PLATS / MAIN COURSES

## Viandes/ Meat

Carpaccio de boeuf Beef carpaccio	\$21,00
Carpaccio de magrets de canard Duck carpaccio	\$26,00
Filet de bœuf Certified Angus, sauce champignons, poivre, ou échalotes Beef tenderloin Certified Angus, mushroom, pepper or shallots sauce	\$36,00
Tournedos Rossini	\$46,00
Escalope de poulet sauce forestière Chicken cutlet with mushroom sauce	\$24,00
Carré d'agneau, sauce au thym Rack of lamb thyme sauce	\$28,00

## Poissons /Fish

Bar du Chili, risotto aux asperges Chilian Sea Bass, asparagus risotto	\$36,00
Filets de rougets saisis à l'huile d'olives Red mullet filet seazed in olive oil	\$22,00
Wok de Saint Jacques et crevettes Wok of sea scallops and shrimps	\$28,00

Accompagnement au choix : frites maisons, riz, tagliatelles, légumes  
Side order: choice of home made fries, rice, tagliatelles or vegetables

## Pates / Pasta

Tagliatelles Primavera	\$14,00
Tagliatelles forestières Tagliatelles with mushroom sauce	\$16,00
Tagliatelles crevettes sauce vin blanc ou tomate Shrimps tagliatelles with mushrooms sauce or tomatoes sauce	\$18,00

*Prices in US dollars 15% service charge will be added*

## Snacks

Club sandwich poulet Chicken club sandwich	\$15,00
Club sandwich saumon Salmon club sandwich	\$16,00
Club sandwich langouste Lobster club sandwich	\$22,00
Kobe hamburger, cheeseburger or bacon cheeseburger	\$24,00
Sandwich du jour Sandwich of the day	Consultez l'ardoise See the specials

## Desserts

Tarte Tatin	\$11,00
Creme brulée vanille de Bourbon	\$9,00
Tarte aux figues / figs tart	\$12,00
Aumonière aux pommes et calvados Apple purse pastry and calvadados	\$13,00
Carpaccio d'ananas Pineapple carpaccio	\$9,00
Moelleux au chocolat et brique de Nutella. Warm chocolate cake with Nutella crispy pastry	\$11,00

## Café & Thé

Expresso Illy	\$3,00
Capuccino / Latte	\$5,00
Thé Damman	\$3,50

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