

Starters

Shrimp croquette (1piece) -----	6,95
Shrimp croquette (2 pieces)-----	12,75
Curry soup with coconut milk/vegetables/chicken-----	8,10
Grilled camembert with bread and salad -----	10,50
Scampi (5) with fine cut vegetables and pastis -----	13,00
Snails in puff pastry with garlic/shallots/bacon-----	11,80
Salmon 'teriyaki' with zucchini and sesame seeds -----	10,70
Fried battered fish with tartar sauce and bread -----	9,00
Tapas for 2 (bread/rillette/Manchego/serrano/gherkins)-----	10,00

Mains

Salmon fillet in the oven with Roquefort cream, bacon and salad -----	19,50
Mediterranean dish with fish / small sea fruit in a tomato sauce/garlic/pesto-----	20,90
Fried skate wing with a compote of spinach/tomato/shallots -----	18,50
Pasta « puttanesca » (black olives/anchovies/garlic/tomato) -----	16,00
Homemade lasagne with goat cheese/sun-dried tomatoes /onion -----	16,00
Salad with grilled chicken/cherry tomato/garlic and bread-----	16,00
Tajine vegetarian (feta/vegetables/couscous/chickpeas/black olives)-----	16,50
Tajine with lam (sweet potato /chickpeas/tomato/dried apricot) -----	19,00
Tajine with chicken leg in a sweet marinade (fennel/red pepper/potato)-----	18,50
Tajine with cod (eggplant/zucchini/pepper/Greek orzo) -----	18,90
Duck breast fillet with old port wine/grilled potatoes/vegetables -----	19,80
Lamb cutlets in foil with ham/shallots/mushroom /pasta -----	21,00
Grilled steak with salad and chips -----	19,00
Irish sirloin grilled (300gr) with salad and chips -----	22,00
(green pepper sauce/Roquefort cheese / mushroom sauce)-----	3,50

*All dishes are fresh made... please, give the kitchen (my wife Hilde) time to prepare...
if there is a time pressure... let us know ... if not ... enjoy the time in our home !*