

A la carte - Starters

Le Tandem salad	270
<i>baby spinach with dried cranberries and smoked salmon</i>	
Artichoke cups	260
<i>artichoke hearts filled with avocado and smoked salmon</i>	
Camembert delight	295
<i>hot camembert with honey</i>	
Fish carpaccio	240
<i>fish of the day drizzled with olive oil and lemon juice</i>	
Beef carpaccio	245
<i>sliced beef with rocca salad, basil and parmigiano</i>	
Undergrowth feeling	240
<i>mushroom tartare with candied tomatoes and olive oil</i>	
Buttery scallop	360
<i>scallops with lemon and butter</i>	
Assiette du potager	270
<i>cold ratatouille nd topped with goat cheese</i>	
Onion soup	190
Fish soup	190

A la carte - Meat

7 hours feast	400
<i>7 hours roasted lamb shoulder</i>	
Saucy pork	370
<i>smoked pork with a mustard sauce</i>	
Beef tartare	360
<i>raw beef with spices & homemade sauce</i>	
Argentinian beef fillet	400
<i>Argentinian beef fillet with sauce of choice</i>	
Infused beef	420
<i>sliced beef with a creamy cognac sauce</i>	
Black pudding	340
<i>French black pudding with apples & potatoes</i>	

A la carte - Sides

Mashed potatoes
Sautéed potatoes / green beans / vegetables
Gratin dauphinois
French fries

A la carte - Fish & Seafood

Smoked haddock <i>smoked haddock with a lemon cream sauce</i>	380
Rolled sole <i>sole meunière with a lemon sauce</i>	340
Citrus grouper <i>grilled grouper with olive oil and citrus</i>	330
Deep in red <i>red mullet with a French tomato sauce "à la provençale"</i>	330
Rosemary prawns <i>grilled rosemary lobsters</i>	410
Plancha lobster <i>grilled lobster tails</i>	400
Bouillabaisse <i>French mixed seafood boil</i>	390

A la carte - Desserts

Caramel custard	190
<i>French caramel custard with caramelized sugar</i>	
Crêpes trio	190
<i>crêpes with chocolate spread, sugar and salted butter caramel</i>	
Chocolate cake	195
<i>gluten free chocolate cake with vanilla ice cream</i>	
Exotic touch	185
<i>gluten free coconut cake</i>	
Tarte fine aux pommes	200
<i>French apple pie</i>	
Chocolate mousse	200
<i>French airy chocolate mousse</i>	
Homemade sorbets	200
<i>passion fruit, lemon, soursop</i>	

WHITE & ROSÉ WINES

per bottle

Sauvignon Blanc / South Africa	450
Chardonnay / Chili	450
Crozes-Hermitage / France	800
Côtes de Provence Rosé / France	700
Tavel Rosé / France	750

RED WINES

Côtes du Rhône Biologique / France	650
Cabernet Sauvignon - Carmenere / Chili	600
Graves / France	750
Bordeaux - Médoc / France	750
Saint-Joseph / France	900

CHAMPAGNE

Kraemer Brut / Rosé - French Sparkling Wine	650
B&G Blanc de Blanc	700
Moet & Chandon Brut	2500
Laurent Perrier Brut	2800

APERITIVES

per shot

Martini Blanco / Rosso / Dry	60
Campari	60
Pastis	60
Porto	60
Agavita	60
Aperol	60

GIN

Ruby	60
Gordon's	50
Beefeater	50
Gibson's	50
Bombay	60

VODKA

Skyy	50
Finlandia	50
Absolut	50

WHISKY

J&B	50
Famous Grouse	50
Ballantines	50
Red Label	50
Black Label	70
Grants	50

all beverages are served per double shots

	<i>per shot</i>
Jack Daniel's	60
Glenfiddich 12 years	80
Chivas	70
Suntori Whisky	80
Jameson	60

RHUM

Bacardi Silver / Gold	50
Chauvet	50
Malibu	50
Captain Morgan Dark	60
Saint James	50
Cachaça	60

DIGESTIVES

Charles Gabriel XO	100
Martel VSOP	90
Armagnac	70
Cointreau	70
Baileys	70
Menthe Pastille	70
Limoncello	50
Sambuca	60
Amaretto	60

all beverages are served per double shots

MOCKTAILS

PINEAPPLE FIZZ



pineapple juice - Giffard elderflower syrup - soda water

Fruity, floral & effervescent

100

VIRGIN COSMOPOLITAN



cranberry juice - apple juice - Giffard simple syrup - lemon juice

Tart & fruity

100

HIBISCUS



bissap - mint & basil juice - lemonade

Sweet & floral

100

COCKTAILS

LYCHEE CAIPIRINHA



cachaça - Giffard lychee syrup - Giffard simple syrup - lime

Fresh, fruity & tart

150

WHITE LADY



gin - Giffard triple sec - lime juice

Smooth, citrusy & slightly sweet

150

AMERICANO



gin - martini - campari

Bold, herbal & bittersweet

160

ELDERFLOWER SPRITZ



Giffard elderflower liquor - prosecco - soda water

Light, floral & effervescent

170

PEACH PALMER



whisky - Giffard peach liquor - iced tea- lemon juice

Smooth, crisp & fruity

150

ESPRESSO MARTINI



vodka - Giffard coffee liquor - espresso - Giffard simple syrup

Rich & aromatic

160

CHAMPENOISE



Giffard triple sec - champagne - Giffard simple syrup - lemon zest

Refreshing, fruity & bubbly

160

COMMUNARD



Giffard blackcurrent liquor - red wine

Fruity & slightly sweet

140

AMARETTO SOUR



amaretto - lemon juice - Giffard simple syrup - egg white

Sweet & sour

170