



SUITES & KITCHEN

SOURDOUGH BREAD & HOME MADE BUTTER 3 €

OLIVES 3 €

Starters

OYSTER 4 €
sherry vinegar shallot onion

LOJROM 25 €
grilled bread, red onion, lemon & sour cream

HAM 18 €
four types of ham with pickles

TOMATO SALLAD 8 €

CHEVRE CHAUD SALLAD (OR TOFU CHAUD) 14 €
mixed salad, olives, walnuts, honey

Main courses

MOULES FRITES FULL / HALF 20/13 €
french fries, grilled bread and aioli

OCHOS FISH & SEAFOOD SOUP 18 €
Norwegian shrimps, moule, grilled bread, saffron aioli

COD 22 €
root celery puree, braised kale, sour fennel salad, beurre blanc sauce

BEEF MINUTE 21 €
french fries, sauce béarnaise, tomato salad provencale

MARINATED LAMB RACKS 24 €
butter-roasted carrot puree, deep-fried kale, pickled carrot, hazelnuts & port wine sauce

Dessert

TARTE TATIN 8 €
with vanilla ice cream

CRÈME BRÛLÉE 7 €

CHOCOLATE LAVA CAKE 8 €
berries & vanilla ice cream

ICE CREAM 7 €
with accessories

Snacks/Bar Food

Marinated lamb racks 4 pcs 12 €

5 varieties of olives 5 €

Grilled chevre honey walnuts 5 €

Grilled bread 3 €

Tomato salad 4 €

Green salad 4 €

FRENCH FRIES' MENU (INCL ONE SAUCE)

Classic French Fries 6 €

French fries provencale 6 €

French fries with parmesan & truffles 6 €

SAUCE MENU

Sauce béarnaise 2 €

Sauce béarnaise with chilli 2 €

Classic aioli 2 €

Aioli with saffron 2 €

Truffle mayonnaise 2 €

WEDNESDAY TO SUNDAY FROM 19:00