

# Menu

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## Starters

### Steelhead trout tartare 14\$

(Ginger mayonnaise, puffed rice, fried capers, avocado, pomelo, coriander sprouts)

### Marinated mushrooms salad 13\$

(Tomato confit, lettuce, blue cheese, balsamic reduction, garlic croutons)

### Crispy pork hock 10\$

(Sour cream, green beans salad, old fashion mustard, caperons)

### Northern shrimps salad 15\$

(King clam, soybeans, asparagus, celery, cherry tomatoes, shiso, sesame oil vinaigrette)

### Albacore tuna tataki 14\$

(Panko & wasabi peas crust, meat glazed vinaigrette, pistachio, fried kale, cucumber, radish)

### Clam chowder 11\$

(Fish stock "Bechamel", corn, smoked lardons, diced potato, paprika, parsley)

### Fried calamari 10\$

(Sun dried tomato mayonnaise, green onion, lemon)

### Oysters 6 for 19\$ 12 for 36\$

(According to arrival)

# Main courses

## Porc chop 28\$

(Lemongrass, Kaffir lime leaves, basmati rice, tomato, Thai basil, pineapple confit)

## Debone stuffed quail 30\$

(Homemade sausage meat, braised cabbage, carrots, snow peas, mushrooms sauce)

## Smoked scallops & shrimp fritters duo 27\$

(Cauliflower curry gratin, bisque & caviar, asparagus salad, grated red beets)

## Fideua 27\$

(Orzo, saffron fish stock, green peas, red onions, mussels, clams, shrimps, calamari, chorizo, smoked paprika)

## Whole fish tempura (for 2) Price of the market

(Ginger, black bean sauce, bird pepper, spinach, cumin glazed carrots, steamed greens vegetables)

## Gnocchi 22\$

(Ratatouille, ricotta, basil pesto, pine nuts, aragula)

## Marinated duck magret (for 2) 64\$

(Homemade ramen noodles, fried shrimps, smoked scallops, shitake, bok choy, seet'n'sour miso sauce)

## Fish of the day Price of the market

(According to arrival)

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## Desserts of the day