

SALADS

Salad à la Russe with fresh crab, mayonnaise sauce
55

Salad of beetroot and goat's cheese, walnuts
40

Classic Caesar salad,
with chicken, prawn or smoked salmon
50 | 60 | 75

Salad of chicory, pear and gorgonzola
40



PASTA AND RISOTTO DISHES

Risotto of asparagus, parmesan
65

Spaghetтини alla vongole, with clams
75

Tagliatelle of lobster americano
110



FINEST QUALITY STEAKS

250g Rib Eye Steak
garnished with onion rings and beef tomato
served with a choice of the following sauces:
au poivre (pepper),
au poivre noir with raisin sec au cognac
(pepper and cognac sauce)
140

Or with a classic sauce
Béarnaise, a l'escargot with herbs
(with snails and herbs),
au poivre noir with grilled oysters
150

Fillet of beef Rossini
180

Cote de boeuf (for two)
340



GRILLS

Magret of duck Marco Polo, white peaches,
Sauternes roasting juices
130

Escalope of veal alla Milanese
110

Roast rack of lamb à la Dijonnaise,
mustard and herb crust
140

Roast chicken à la forestierre, with wild mushrooms
95

FISH AND SEAFOOD

Fried haddock, chips, pea purée, tartare sauce
85

Grilled lobster,
thermidor, mornay, or with garlic and herbs
230

Grilled yellow fin tuna, à la Sicilienne with lemon
230

Grilled halibut steak, à la Grenobloise
with shrimps or with tartare sauce
230



SIDE ORDERS

Green salad with herbs
Triple cooked chips
Creamed potatoes
Buttered spinach
Buttered green beans
Cauliflower with cheese
Zucchini fritti
Buttered new potatoes
Crispy onion rings
20



DESSERTS

Eton Mess
40

Gelée of red fruits
65

Cambridge burnt cream
35

Hot raspberry soufflé
60

Tiramisu
45

Tropical fruit salad, passion fruit sauce
30

Glacé nougatine, hot chocolate sauce
40



CHEESES

Selection of English and French cheeses
served with quince jelly and biscuits.
50

MEATS

Coppa ham from Tuscany,
mustard fruits from Cremona
85

Finest quality ham from Parma,
with avocado
90

Air-cured beef Bresaola,
buffalo mozzarella
95



HORS D'OEUVRES

Chilled Andalucian soup, with langoustines
65

Vichyssoise, white truffle oil
35

Carpaccio of yellow fin tuna, à la Niçoise
65

Prawn cocktail, marie rose sauce
50

Crab rolls, fresh mango chutney
55

Crispy fried calamari, tartare sauce
40

Carpaccio of scallops, fresh ginger and coriander
75

Finest quality smoked salmon,
creamed horseradish, rye bread
65

Warm asparagus, mousseline sauce
55

Panaché of hot foie gras and egg, on brioche
120

Half dozen fresh oysters, Boston style
130

Eggs Benedict, poached egg,
smoked salmon and Hollandaise sauce
60