

LES PLATS

Each dish is served as and when ready

- **Loup De Mer Entier** Prix du Marché Et fonction des arrivages journaliers
Whole Branzino – Market Price - Subject to availability
- **Sôle Poêlée aux Grains de Moutarde** Prix du Marché Et fonction des arrivages journaliers
Pan Fried Dover Sole with Grain Mustard – Market Price - Subject to availability

Gnocchi à la Tomate Fraîche 178

Gnocchi with Cherry Tomato

Linguine aux Palourdes de Venise 288

Linguine Pasta with Venetian Clams

Pappardelle Fraîches, Ragoût de Veau 208

Homemade Pappardelle with Veal Ragú

Grosses Crevettes Grillées 508

Grilled Tiger Prawns

Loup de Mer Préparé en Croûte de Sel 458

Salt Baked Fillet of Line Caught Sea Bass with Artichokes and Tomatoes

Daurade entière au Citron 448

Whole Sea Bream Baked in Papillote with Lemon, Herbs and Olive Oil

Bar du Chili Grillé 488

Grilled Chilean White Bass

Porc Sagabuta Grillé 368

Grilled Sagabuta Pork

Entrecôte Grillée 568

Grilled Rib Eye Steak 400gr

Côtelettes d'Agneau «Vivienne» 458

Grilled Lamb Cutlets with Smoked Aubergine

Coquelet au Citron Confit 338

Roast Baby Chicken Marinated in Lemon

Canard à l'Orange 358

Slow Cooked Duck Legs with Orange Glaze

***** Poulet « La Petite Maison » *** 1198**

Whole Roast Black Leg Chicken with Foie Gras (Subject to availability)

***** T-Bone Black Onyx *** 1798**

Black Onyx Porterhouse Steak (Subject to availability)

***** Carré d'Agneau *** 998**

Rack of Lamb with Spiced Couscous (Subject to availability)

Broccolinis 78

Sauteed Broccolini

Haricots Verts 78

Green Beans

Gratin Dauphinois 98

Potatoes Gratin

Frites Maison 88

Homemade French Fries

Salade Verte 58

Mixed Leaf Salad

*A discretionary service charge of 10% will be added to your bill
Please inform us of any food allergies. Our dishes may contain traces of nuts*