

Just for Appetizer

Sushis Plate . . . 9 €

2 Nigiri

2 Maki

2 Californian Rools

THE 'MUST HAVE'

- Grilled Calamari with parsley served with salad & sun-dried tomatoes 18 €
- LUNA Speciality : Sea Bream Tartar with fresh mango, Japanese Salad, Red Tuna served raw marinated in our Vega sauce (spiced), Marinated Salmon with dill 22 €
- VEGA Speciality: Taboulé, Artichokes Purée, Marinated Pepper, Marinated Salmon with Dill 22 €
- Red Tuna served raw marinated in our own Vega sauce with peanuts (spiced) 21 €
- Marinated Jumbo Prawns 'Black Tiger' & Rock Shrimps in sesame oil with Salad 21 €
- Beef & Cured Beef Carpaccio, served on a bed of greens with parmesan 20 €
- Italian Beef Tartar (diced tomatoes, basil and parmesan shavings) 20 €

ENTREES

- Fresh Blue Lobster Salad with spicy citrus & crunchy vegetables 29 €
- Caribbean Salad with fresh 'Florida' Crab, Rock Shrimps, Avocado & Citrus 20 €
- Melon slices with refined San Daniel ham & fresh Figs 22 €
- Melon 16 €
- Classic Niçoise style Salad with tomatoes, egg, tuna and olive oil 18 €
- Tomato & 'Buffala' Mozzarella flavored with basil & olives cracker 18 €
- Iberic Pata Negra Spanish ham & grilled Vegetables compote with olive oil 20 €
- Seasonal Vegetables grilled served with Parmesan shavings 18 €
- 'Chavignol' goat cheese, Mushrooms, Artichokes & basil Salad 18 €
- Monkfish 'Escalopines' cooked with Curry from India, Apple & Banana' Salad 22 €
- Polynesian Sea Bass Carpaccio, Coconut milk & fresh Ginger 20 €
- Warm red Mullet's Cake with Provençal Vegetables & Crunchy Salad 21 €
- Octopus Salad with Pepper compote, tepid potatoes Roseval & tomato jam 20 €

Flavours from here...

- Portofino Linguini (pine nuts, garlic, anchovies, 'roquette' salad, parmesan) 19 €
- Agnolotti with Spinach & Ricotta, Parmesan cream 19 €
- 'Black Tiger' Jumbo Prawns Risotto with Fresh Green Asparagus 26 €

CHILD MENU (- 12 years)

Turkey in Milanese style, Salmon, fresh Hamburger patty, Hamburger, Chicken Nuggets, Fish Nuggets, Linguine with butter, Linguine with Pesto

- Child Menu accompanied with a choice of either : fries or pasta or mashed potatoes 12 €
- Child Menu accompanied with fresh 'french cut' Green Beans 14 €

FISHES according to arrival . . .

Prix Nets - Origine de la viande : CEE

- Fresh Red Tuna half-cooked brushed with Asia butter & Sesame 26 €
- Roasted sea Scallops with truffle juice, mashed Potatoes & Herbs Salad 28 €
- Roasted Salmon, melting Potatoes, Butter & Tarragon 19 €
- Sea Bass or Sea Bream, according to arrival ... grilled with Olive oil (600 grs) 36 €
- Sea Bream' Mille-feuilles, Citrus Virgin sauce 25 €
- 'Provençale' style Black Tiger Jumbo Prawns *or* simply Grilled 26 €
- John Dory cooked with Orange & crunchy Fennel 28 €
- Cold Sea Bass & fresh 'french cut' Green Beans & Pine nuts Salad 24 €

MEATS

- Beef Tournedos with Duck Foie Gras 'Rossini', mashed potatoes with Truffle oil 32 €
- Roasted Beef Tenderloin in own sauce served with shallots cooked entire 28 €
- Beef Tenderloin slices, Asian style with Coriander 28 €
- Lamb Chops simply roasted with Herbs 28 €
- Duck Breast sliced cooked with honey juice & roasted Figs 24 €
- Hamburger with Gorgonzola served with Fries 22 €
- Delicious Veal served with 'Morilles' cream, Artichokes fricassée & Panisse 26 €

CHEESES in main course

- Italian Cheeses plate served with Figs jam 15 €
- Toasted bread with Goat Cheese & honey, Japanese Salad 15 €

DESSERTS

- Almonds Cake 'minute' with Strawberries *or* with Raspberries 8 €
- Chocolate filled Doghnut with Sweet Cream 8 €
- Tiramisù prepared with Spéculos 8 €
- Red Fruits & fresh Pistachio 'Gratiné' 10 €
- Figs 'Sablé', Vanilla ice cream 8 €
- Warm Apple tart served with Cinnamon ice cream 8 €
- Panna Cotta with Exotic Fruits 8 €
- Raspberries 'Macaron' 8 €
- Limoncello Baba with whipped cream 8 €
- Exotic Fruits & Seasonal fruits plate 16 €
- Strawberries Cup 12 €
- Ice Cream Cup with choice of 3 flavors, ask our fragrances 9 €
- Colonel, Dame blanche, Banana Split, Liégeois, Melba 12 €
- Fresh whipped Cream (supplement) 2 €

