

THE 'MUST HAVES'

- Grilled calamari with parsley served with salad and sun-dried tomatoes 24 €
- LUNA SPECIALTY: Fresh Tuna served raw marinated in our Vega sauce with peanuts (lightly spicy)
Sea bream tartare with fresh mango, Japanese salad, marinated salmon with dill 25 €
- Fresh Tuna served raw marinated in our Vega sauce with peanuts (lightly spicy) 24 €
- Marinated black tiger prawns & shrimps in sesame oil with salad 24 €
- Caribbean salad with fresh Florida crab, shrimps, avocado and citrus fruit 24 €
- Club sandwich (Chicken & Bacon or Tuna or Salmon) with fries or salad 24 €

STARTERS

- Goat cheese, red peppers, dates, nuts and roasted tomatoes' Cheesecake 21€
- Tomatoes Confit, Aubergine & Marjoram' Tart, Rocket & Parmesan 22 €
- Smoked Burratina & Heirloom Tomatoes' Tartare with aged balsamic vinegar 24 €
- Salade niçoise with tomatoes, egg and tuna in olive oil 20 €
- Plate of Sardines stuffed with Swiss chard, garlic, Rocket & Parmesan 22 €
- Traditional Tuna Tartare (capers, gherkins, onions, mustard, egg, parsley) 24 €
- Salmon Tartare with crazy salad 23 €
- Sliced Melon with San Daniel ham 23 €
- Fresh Melon 15 €

LOCAL FLAVOURS

- Fresh Penne Pasta in Portofino style - anchovies, rocket, pine nuts and tomato confit 19 €
- Fresh Penne Pasta with fresh tomato and basil 19 €
- Saffron and Parmesan' Risotto 23 €
- Saffron and Sea Scallops' Risotto 26 €

for those under 12

- Mini penne pasta with butter or pesto 13 €
or
- Fresh salmon, fresh hamburger, chicken nuggets , fish nuggets:
Accompanied with fries or mashed potatoes or pasta 13 €
Accompanied with fresh French cut green beans 15 €

EXTRAS

8 €

Fries
Risotto
Mashed potatoes with olive oil
Green salad
Japanese salad
Fresh French cut green beans

FISH

depending on the catch of the day... all products are fresh except jumbo prawns

- Half-cooked tuna steak and brushed with Asia butter & sesame 29 €
- Tuna in Sashimi cut with Anchovy' sauce & Orange, Rocket 29 €
- Griddled Salmon 'Minute' with Green Vegetables 24 €
- 'Cameron' Jumbo prawns in a curry and coconut milk sauce with Thai style rice 29 €
- Roasted Cod, wild Rice served with a wasabi flavoured lettuce cream 29 €
- Cold Sea Bass with fine green beans & pine nuts' Salad, homemade mayonnaise 26 €
- Sea bass or sea bream, griddled with olive oil (approx. 600/800 g) 40 €
- Sole: pan griddled or brushed with lemon and parsley (approx. 500/600 g) 13 € per 100 g

MEAT

- Black ANGUS' Rib Steak, Pan-fried Potatoes with Garlic, Olives and fried shallots 32 €
- Asian style sliced beef tenderloin with coriander and flavoured noodles 29 €
- Beef Carpaccio, pine nuts, fine capers, parmesan, and dried tomatoes, with fries or salad 24 €
- Napolitan Beef Tartare (Tomatoes, Basil, Artichokes, Olives, Anchovies, Parmesan), and Fries 24 €
- Hamburger with gorgonzola cheese (200 g) served with fries or Salad 24 €
- Roasted Veal chop, taggiasche olives, freshness of green vegetables 32 €

change of garnish

2 €

DESERTS

- Italian cheese plate served with fig jam 13 €
- Crusty fruits & Mascarpone cream 10 €
- Chilled strawberry soup with pepper & 'fromage frais' ice cream 10 €
- Warm apple tart served with cinnamon ice cream 10 €
- Homemade Classical 'île Flottante' with crème anglaise and cumaru 10 €
- Coconut Biscuit with Chocolate Mousse 10 €
- Exotic & Seasonal fruits' plate 20 €
- Strawberry cup 14 €
- Raspberry cup 14 €
- Fresh pineapple 10 €
- Watermelon 10 €
- French Ice Speciality: Peach' Melba, Strawberry' Melba, Raspberry' Melba, Dame Blanche (chocolate and vanilla sundae), Banana split 14 €
- 3 Scoops of Ice cream in a choice of flavours, please enquire (3 €/scoop) 9 €
- Extra fresh whipped cream or chocolate sauce 2 €

All prices net / All meat of EU origin

Pay by cash, cheque, Visa card, American Express, Diners' card or 'Ticket Restaurant' (luncheon voucher)

Ask for the Allergens' à la carte menu, available at the cashiers in French, English or Italian