

MENU

Starters

Le Tandem salad – 220

Baby spinach with dried cranberries and smoked salmon

Artichoke cup – 210

Artichokes hearts filled with avocado and smoked salmon

Camembert delight – 215

Hot camembert with honey

Fish carpaccio – 190

Fish of the day drizzled with olive oil and lemon juice

Beef carpaccio - 205

Sliced beef with rocca salad, basil and parmigiano

Undergrowth feeling – 190

Mushroom tartare with candied tomatoes and olive oil

Buttery scallop – 310

Scallop with lemon and butter

Assiette du potager – 220

Cold vegetable stew with goat cheese & parmigiano

Onion soup - 190

Fish soup - 190

Fish and Sea Food

Smoked haddock – 330

Smoked haddock with a lemon cream sauce

Citrus grouper – 280

Grilled grouper with olive oil and citrus

Rolled sole - 290

Rolled sole with meunière sauce

Deep in red – 280

Red mullet with a French tomato sauce "a la provencale"

Rosemary prawns - 360

Plancha lobster - 350

Grilled lobster tails

Bouillabaisse - 340

French mixed seafood boil

Meat

7 hours feast – 350

7 hours roasted lamb shoulder

Saucy pork – 320

Smoked pork with a mustard

Bovine tartar - 310

Argentina beef fillet - 380

Infused Beef – 370

Sliced beef with a creamy cognac sauce

Black pudding - 290

Skewers duo – 280

Chicken and beef skewers with a special marinade

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Desserts

Caramel custard - 140

Crêpe trio – 140

Crêpe with chocolate spread, sugar and salted butter caramel

Chocolate galaxy - 145

Chocolate cake with ice cream

Exotic touch - 135

Coconut cake

Tarte fine aux pommes - 150

French apple pie

Chocolate mousse - 150

Homemade sorbets - 150

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