

CHEF DE CUISINE  
BENJAMIN MATHIEU

\* - \* - \* - \* - \* - \* **STARTERS** \* - \* - \* - \* - \*

Egg Finely.....	8.-
Plate of <b>MELON</b> .....	9.-
<b>AVOCADO</b> / olive oil / lime.....	11.-
<b>TOMATOES</b> / Vinegar of Modena.....	13.-
<b>Truffled TARAMA</b> / toast / salmon eggs.....	14.-
<b>BURRATA</b> / Datterino / cherry tomatoes from Sicily.....	16.-
<b>CROQUE BEAUMARLY</b> ham / cheese.....	16.-
<b>SEA BREAM CEVICHE</b> / radish / ginger.....	17.-
<b>TUNA tartare</b> / guacamole .....	18.-
<b>AVOCADO/SHRIMPS</b> / grapefruit / cocktail sauce.....	18.-
<b>SMOKED SAUMON</b> / hand maded.....	19.-
<b>GAMBAS</b> / Tempura.....	21.-

\* - \* - \* - \* - \* - \* **MAIN COURSES** \* - \* - \* - \* - \*

<b>RIGATONI</b> / Tomatoes / Basilic.....	18.-
<b>CAESAR</b> / chicken / parmesan cheese / soft boiled egg.....	19.-
<b>COQUILLETES</b> pasta / ham / cheese / truffle.....	19.5
<b>ASPARAGUS</b> / Mashed potatoes.....	26.-
<b>FISH &amp; CHIPS</b> / tartare sauce.....	19.5
<b>LINGUINES Vongole</b> / cherry tomato.....	25.-
<b>TERYAKI half-cooked SALMON</b> / basmatic rice.....	27.-
<b>TUNA</b> / half-cooked / nori / sesame.....	28.-
<b>BIG SHRIMPS</b> / olive oil.....	28.-
<b>TURBOT</b> Fish/ white butter/ mashed potatoes .....	33.-
Carpaccio of <b>BEEF</b> .....	19.-
<b>BEEF tartare</b> / raw or seared.....	21.-
<b>SAINT-GERMAIN BURGER</b> / french potatoes.....	23.5
<b>VEAL</b> "Milanaise"/ Mashed potatoes .....	25.-
Roasted <b>CHICKEN</b> / « Albufera » / mashed potatoes.....	27.-
Beautiful <b>BEEF</b> filet / mashed potatoes.....	35.-

\* - \* - \* - \* - \* - \* **CHEESE** \* - \* - \* - \* - \*

<b>SAINT NECTAIR</b> cheese .....	15.-
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- \* - \* - \* **HOMEMADE DESSERTS** \* - \* - \*

Delicious <b>FRUITS SALAD</b> 15.-	*
<b>RAPSBERRY</b> pie 13.-	*
<b>FONDANT dark</b> , all Chocolate 13.-	
<b>RED FRUIT plate</b> , Whipped cream 15.-	*
<b>PAVLOVA</b> and Fresh fruit 13.-	
<b>MILLEFEUILLE</b> 13.-	*
<b>APPLE PIE</b> 14.-	
<b>GERMAIN'S Lemon curd pie</b> & meringue 12.-	*
Coffee or Tea & <b>HOMEMADE SWEETS</b> 11.-	
<b>Ice cream &amp; Sorbets</b> « Maître glacier »:	*
Nougat-honey / Cacao / Lemon / Salted	
Butter Caramel / Pear / Raspberry / Mango /	*
Vanilla / Coconut / Coffee ... 3.-	

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MEZZE for 2  
Selected starters  
29.-

MENU FOR THE LUNCH

START / MAIN COURSE	19.-
MAIN COURSE / DESERT	19-
START / MAIN / DESERT	23-

\* - \* - \* **SPRITZ BAR** \* - \* - \*

<b>CLASSIC APEROL SPRITZ</b> 13.-	*
Aperol, Prosecco,	
sparkling water, orange	*
<b>ST GERMAIN SPRITZ</b> 14.-	*
Clementines & St Germain liquor	
<b>SAPORE DI BOSCO</b> 15.-	*
Fresh mint & Chambord liquor	
<b>LO SPEZIATO</b> 15.-	*
Cucumber, Gin Hendrick's &	
ginger beer	*

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**MEZZE for 2**  
Selected starters  
29.-

**DAILY DAY SUGGESTION**

**ENTRÉE/PLAT ou PLAT/DESSERT 19-**  
**ENTREE/PLAT/DESSERT 23-**

- Hareng fumé / pomme à l'huile  
ou

- Oeuf / Mayo / Ciboulette

- Foie de veau / persillade / purée  
ou

- Risotto vert / Buffalo / Poutargue

- Glaces & Sorbets  
ou

- Croustillant choco / praliné

**SPRITZ BAR**

**CLASSIC APEROL SPRITZ 13.-**

*Aperol, Prosecco, eau pétillante, orange*

**ST GERMAIN SPRITZ 14.-**

*Clementines & liqueur St Germain*

**SAPORE DI BOSCO 15.-**

*Menthe fraîche & liqueur de Chambord*

**LO SPEZIATO 15.-**

*Concombre, Gin Hendrick's & ginger beer*

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BURRATA / basil / sucrine / salad..... 16.-  
PITA / homemade Yogourt / cucumber / oil..... 12.-  
PUMKIN SOUP and cream..... 14.-  
Vegetables TEMPURA..... 12.-  
ESCARGOTS DE BOURGOGNE / 6 BIG SNAILS..... 18.-  
Truffled TARAMA, toast, salmon eggs..... 14.-  
TUNA tartare / sesame / soy..... 18.-  
SEA BREAM CEVICHE / gin jelly / radish / ginger..... 17.-  
AVOCADO/SHRIMPS, grapefruit, cocktail sauce..... 18.-  
SMOKED SAUMON / hand maded..... 19.-  
FOIE GRAS / apple / cranberry..... 23.-  
CROQUE BEAUMARLY ham / cheese..... 16.-

**\* \_ \* \_ \* \_ \* \_ \* \_ \* \_ \* \_ \* \_ \* MAIN COURSES \* \_ \* \_ \* \_ \* \_ \* \_ \* \_ \***

CAESAR poulet / parmesan / œuf coulant..... 17.5  
COQUILLETES jambon / fromage / truffe..... 19.5  
RISO végétarien / croustillant..... 23.-  
NOIX DE ST JACQUES vierges / purée..... 29.-  
CALAMARS FRITS / saté / teriyaki..... 25.-  
LINGUINES vongole / tomates cerises..... 29.-  
THON mi-cuit / Nori / Sésame..... 28.-  
FISH & CHIPS condiments d'un tartare..... 19.5  
SAUMON mi-cuit / citron vert / riz basmati..... 27.-  
Belle CÔTE DE VEAU (300g) / purée..... 36.-  
Beau Filet de BŒUF / jus corsé / purée..... 39.-  
BŒUF en tartare & condiment nature ou poêlé..... 21.-  
SAINT-GERMAIN BURGER / pommes frites..... 23.5  
VOLAILLE suprême rôtie / sauce « Albufera » / purée..... 27.-

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BRIE affiné / truffes / brioche tiède..... 18.5

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SALADE de FRUITS très exotique 15.-

3 PETITS CHOIX pralinés 13.-

MOELLEUX CHOCOLAT 13.-

PAVLOVA aux fruits exotiques 13.-

TARTE CITRON meringuée 12.-

GOURMANDISES & Café ou Thé 11.-

Glaces & Sorbets de notre Maitre glacier :

Nougat-Miel / Fraise / Chocolat / Citron / Café /

Coco / Caramel beurre salé / Poire / Framboise /

Vanille / Mangue... 3.-

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