

**~ Starters ~**

**Tataki of Albacore Tuna and Soja Coriander Sauce**

**Or** 22 €

**Ravioles of Belgian Snails in Persillade**

**Or** 22 €

**Panfried Foie Gras and Red Fruit Sauce**

**Or** 22 €

**Panfried St Jacques Shells with Strong Sauce**

22 €)

**~ Main Courses ~**

**"Skrey" Cod filet in Virgin Sauce and Vegetables**

**Or** 30 €

**Filet of French Duck and his sauce made with Cassis and Ginger**

**Or** 30 €

**Pure "Iberico" Pork Tenderloin  
5 Spices Sauce and Puree of Braised Cauliflower**

**Or** 30€

**Irish "Premium" Beef (250g), Home-made Bearnaise sauce and Fries**

34 €

**~ Desserts ~**

**Dame Blanche with Warm Belgian Black Chocolate**

**Or** 8 €

**Traditional Crème Brûlée**

**Or** 8 €

**Trio of Sorbets** 8 €

**Or**

**Plate of Cheeses** 12 €

**Starter + Main + Dessert = 48 €** (4 € suppl for Beef and Cheese)

**or with Assorted Wines ( 3 glasses ) 66 €**