

inLobster butter ravioli with lime 22.00
Grilled bone bone 14.00
Veal brains ravigote 16.00
Black forest ham, raw vegetables 15.00
Crab and avocado salad 18.00
Roasted scallops 18.00
Vitello tonnato à la Venetian 17.00
Gratin crayfish tails 19.00
Smoked salmon extra sweet 18.00
Gray shrimp croquettes 18.00
House scampi 15.00
Mussels of bouchot 20.00

Seared squid 17.00
Dijon veal kidney 20.00
Sole meunière 30.00
Cod with mustard 24.00
Dijon Turbot 30.00
Salmon and lime salmon back 24.00
Grilled bar with herbes de Provence 24.00
Chicken with morels 25.00
Net pure Irish pepper as in Provence 30.00
Grilled Simmental Entrecote 26.00
Fettucinis with truffles 25.00