

CHILDRENS MENU

Spaghetti Bolonaise 14,50
Al dente, in butter, with parmesancheese

Chicken nuggets 14,50
Fried chickenbreast goujons, homemade French fries and mayonnaise

COLD STARTERS AND SALADS

Carpaccio of wagyubeef 21,50
Rocket salad, white truffleoil and Parmesanshavings

Caprese salat 13,50
Buffalomozzarella, tomatoes and basil, avocado and pinenuts, with our special housedressing

Rocket salad with fried porcini mushrooms 14,50
With crispy bacon and porcini, garlic and rosemary

Avocado and mediterranean vinaigrette 12,50
Kumato tomatoes, pinenuts, sweets pepper, capers vinaigrette

HOT STARTERS

Langostinos fried in tempura 19,50
Blacktigerprawns in crispy tempura, salat and spicy dip

Seascallops with calvadossauce 21,50
Spinach, spring onions, shitakemushrooms, cava- calvadossauce, gratinated parmesan

Jumbo Shrimps on hot saltstone 21,50
Spicy Kimchee, remoulade of ginger, cilantro, served individually on skewers

Homemade ravioli vealragout 20,50
Fried mushrooms and porcini, parmesan and truffelfoam

VEGETARIAN DISHES

Tomatoesoup with parmesantouille	11,00
<i>Crème fraiche-chives-mousse in Parmesantouille</i>	
Tagliatelle truffati	18,50
<i>Fine noodles with butter, parmesan, truffleoil, parmesanshavings</i>	
Spaghetti aglio e olio	14,50
<i>Spicy, with chili, cherrytomatoes, garlic and native oliveoil</i>	
Risotto with parmesan and vegetables	21,50
<i>Truffles and truffleoil, parmesanshavings and vegetables tempura</i>	
Seitan	22,00
<i>Fried slices of seitan, served with tomatoesauce and baked onionrings, rice and vegetables</i>	

FISH

Seabass with mustardcrust	29,50
<i>Served on cavasauce, potatoesjulienne and leek. foam of beurre blanc</i>	
"Bacalao", salt cod filet tempurafried	26,00
<i>Served with soyadip and corianderremoulade, vegetables, rice</i>	
Filet of salmon in cavasauce	26,00
<i>Cava, Noilly prat, Ricetimbale and vegetables</i>	
Grilled filet of seabass	29,50
<i>Mediterranean vinaigrette, rosemary- potatoes, and vegetables</i>	

MEAT

<i>Tenderloin of angusbeef Cafe Paris</i>	30,00
<i>Herbalbutter, gratinated potatoes and vegetables, redwinegravy</i>	
<i>Filet of beef "Stroganoff"</i>	27,00
<i>Pink fried dices of tenderloin with sauce of sourcream, sweet peppers, mushrooms, rice and vegetables</i>	
<i>Tenderloin of angusbeef with cheesecrust</i>	30,00
<i>Portwine-shallot-marmelade, and gratinated with parmesancrust, rocket salad, redwinegravy and rosemarypotatoes</i>	
<i>Sliced tenderloin of veal Zurich style</i>	27,00
<i>Flash fried slices of veal with spring onions, mushrooms and whitewine-cremefraiche sauce. served with roestipotatoes</i>	
<i>Pink lamb tenderloins with garlic</i>	29,00
<i>With crispy fried slice of garlic, sauge and rosemary, cherrytomatoes, Redwinesauce served with gratinated potatoes and vegetables</i>	

DESSERTS

<i>Crème brullee with maracuya</i>	11,50
<i>Burnt with brown sugar, mangosorbet</i>	
<i>Homemade chocolatefondant</i>	12,00
<i>With vanillaicecream, takes 15 min.</i>	
<i>Crepes Suzette</i>	11,50
<i>Prepared in our kitchen, with orangesauce, vanilla-icecream and almonds,</i>	
<i>Pineapplecarpaccio</i>	10,00
<i>Marinated in piña colada, coconuticecream and mango-topping</i>	
<i>Crema Catalana</i>	9,00
<i>Cream Catalana, served in the glass, burnt with orangesugar, vainillaicecream</i>	
<i>Warm appletart, vanillaicecream, cream</i>	9,00
<i>3 different icecreams, cream</i>	8,50
<i>Variation of 3 kind of cheese, figmustard, grapes</i>	13,50