

SHARING

House Dip 🍷 🌿	11
Our House mix of Creamy Labneh with Halloumi Bites Spiced by Grainy Dijon Mustard with Olives and Thyme and Served with Grissini Breadsticks	
Mexican Dip 🌶️	9.5
Smooth Avocado Paste Topped with Fresh Mangos and Zesty Pico de Gallo, Served with Crispy Nachos for a Light and Refreshing Bite	
Roll Bites 🌶️ 🥜	15.5
Blend of Shredded Red Cabbage and Crisp Carrots, with Sweet Mangoes, Mint Leaves, and a Hint of Ginger, Wrapped in Soft Rice Paper, Served with our House Peanut Sauce	
Juicy Beef Tacos 🥜 🌶️	18.5
Juicy Tenderloin Strips Sauteed with Caramelized Onion, Mushrooms and Light Japanese Mayo in a Soft Taco Shell	
Chicken Bao 🥜 🌶️	20
Grilled Chicken Marinated with our Special Spicy Sauce in a Fluffy Bao Bun, Japanese Light Mayo, Pickled Carrots Topped with Crunchy Peanuts	
Shrimp Dumplings 🌶️	15
Steamed Shrimp Dumplings on a Spicy Soya Honey Bed	
Frites Maison 🌶️	7
Oven Baked Hand-Cut Potatoes with Olive Oil and French Thyme	
+ Parmesan	3
Salty Edamame	7
Steamed Edamame Beans with Salt Flakes	

MAINS

Le Steak Frites 🍷	43
Tender Australian MB3 Beef Served With our Oven Baked Hand Cut Potatoes With a Creamy Wine Cepe Sauce on the Side	
Ouzo Shrimp 🌶️ 🥜 🍷	28
Shrimp in a Creamy Ouzo Coconut Sauce, Served with Fragrant Jasmine Rice, Fresh Coriander, and Crunchy Radish	
Burger Bliss 🍷	21
Juicy Wagyu Beef Patty Topped with Melted Aged Cheddar Cheese and Onion Confit, Served in a Potato Bun with Japanese Light Mayo and Chips on the Side	
Replace Chips by Frites Maison	+5
Portobello Truffle Burger 🍷	26
Juicy Wagyu Beef Patty Topped with Melted Aged Cheddar Cheese and Portobello Mushrooms, Served in a Potato Bun with Mayo Truffle Sauce and Chips on the Side	
Replace Chips by Frites Maison	+5
Creamy Mustard Chicken 🍷	26
Roasted Farm Chicken Breast With a Creamy Mustard Grain Sauce, Served Alongside Crispy Roasted Potatoes	
Soy Ginger Salmon	37
Oven Baked Salmon Filet Glazed with Our Signature Soy Ginger Marination Served with Grilled Fennels	
Seasonal Vegetables	13
Colorful Selection of Fresh Seasonal Vegetables, Lightly Charred to Perfection and Drizzled with Olive Oil and Herbs	

SALADS AND GREEN BOWLS

Artichoke and Parmesan Salad 🍷 🌿 🥜	20
Marinated Artichoke and Arugula, Paired with Green Apple, Roasted Almonds and Goji Berries, Topped by Italian Parmesan Shavings and Tossed in a Zesty Lemon Basil Dressing	
Shades of Red 🌶️ 🌿 🥜	18.5
A Vibrant Mix of Shredded Carrots, Red Cabbage and Beetroot, Tossed with Juicy Mangos, Grilled Marinated Chicken, Roasted Peanuts, with a Peanut Zesty Dressing	
Replace Chicken by Shrimp	+2
Replace Chicken by Tenderloin Strips	+10
Garden Salad 🌶️	8
Mix of Mesclun and Baby Spinach with Our House Vinaigrette Sauce	
ADD ONS	
+ Smoked Salmon	15
+ Chicken	6
+ Greek Feta	4
+ Shrimp	8
+ Seared Beef	16

SANDWICHES (UNTIL 6PM)

Served with a Side Salad or Chips	
Croc 🍷 🥜	16.5
Savory Ham and Nutty Emmental Cheese Layered on Soft Brioche, Finished with a Touch of Dijon Butter for a Rich Bite	
Steak Mushroom Sandwich 🍷	26.5
Juicy Tenderloin, Sautéed Mushrooms with Emmental Cheese and Caramelized Onions, Mayo, Dill Pickles, and Fresh Rucola Perfectly Balanced on Toasted Sourdough	
Portobello Mushroom Sandwich 🌿 🍷	21
Grilled Portobello with Fresh Mesclun Covered by Emmental Cheese on Blueberry Marmelade in a Toasted Sourdough	
Salmon Meets Avo 🌶️	23
Creamy mashed Avocado with Fresh Slices, a Hint of Chili Flakes, all on Crisp Sourdough. Simple, Fresh and Flavourful	
Spicy Chicken Wrap 🌶️	16
Tender Peri-Peri Chicken, Avocado Paste, Zesty Sweet Aioli Sauce, Fresh Coriander, and a Kick of Sriracha, All Wrapped Up for a Bold and Flavourful Bite	
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Pain Perdu 🍷	13
Warm Pain Perdu Served with our Vanilla Soft Ice Cream and our Caramel Sauce	
House Knefe aux Fleurs des Alpes 🍷	13
Our Homemade Classic Lebanese Warm Knefe with Melted Cheese and Orange Blossom Syrup	
Vanilla Soft Serve 🍷	8
Affogato 🍷	12
Our Soft Serve With A Shot of Espresso	