

EPICURIEN

RESTAURANT

STARTERS

MEZZE ASSORTMENT <i>Baba ganoush, cucumber raita, lebanese moussaka, marinated peppers, origano bread</i>	130
CRISPY PRAWN TACOS  <i>Avocado, red cabbage, lemon, spicy mango sauce</i>	180
“NEMS” VIETNAMESE SPRING ROLLS <i>With chicken</i>	100
BEEF CARPACCIO XXL <i>Arugula, balsamic vinegar, parmesan shavings</i>	135
OUALIDIA OYSTERS (6 pieces / 12 pieces)  <i>Shallot sauce, asian sauce, locally cultivated lemons (Only Thursday / Friday / Saturday / Sunday)</i>	150 / 290
THE BURRATA  <i>Cherry tomatoes, marinated aubergines, pesto</i>	130
AVOCADO TARTAR  <i>Tomatoes, fresh basil, local lemon juice</i>	80
SMOKED SALMON PLATE  <i>Homemade blinis, sour cream, chives, green pepper, boiled egg</i>	155
HOMEMADE FOIE GRAS <i>Ginger bread, country bread, chef's marinade, fig chutney</i>	190
CAESAR SALAD <i>Chicken, croutons, parmesan cheese</i>	110
CANTONESE DIM SUM (4 pieces / 8 pieces) <i>Chicken stuffing, homemade sauce</i>	120 / 220
SALMON TATAKI <i>Marinated for 24h, nipponne sauce</i>	130

FISH

ROASTED ESSAOUIRA LOBSTER  <i>Ginger sauce, sautéed green beans with garlic, dauphine potatoes with paprika</i>	400
SOLE MEUNIÈRE WITH YUZU  <i>Butter sauce, sautéed seasonal vegetables</i>	240
SALMON FILET ASIAN STYLE <i>Sautéed rice with spices</i>	210



Chef's selection



Vegetarian



Vegan

MEATS

THE BURGER 	200
<i>Ground beef with spices, arugula, caramelized onions, homemade french fries</i>	
BEEF TEPPANYAKI 	250
<i>Chimichurri sauce, sautéed green beans with garlic, potatoe purée</i>	
THINLY SLICED RIB STEAK	200
<i>Homemade french fries, green salad, Relais de Paris sauce</i>	
GIANT MARINATED CHICKEN SKEWERS	150
<i>Sautéed seasonal vegetables, mushroom sauce</i>	
BEEF FILET, PEPPER SAUCE 	270
<i>Gratin dauphinois, sautéed seasonal vegetables</i>	
TRADITIONAL LAMB SHANK CONFIT	200
<i>Wheat semolina with dried fruits, sweet & salty sauce</i>	
THAI CHICKEN	160
<i>Sautéed rice with spices, fresh basil</i>	

PASTA

SICILIAN LINGUINE 	180
<i>Smoked salmon and fresh salmon</i>	
HOMEMADE RAVIOLI 	130
<i>Artichoke, fennel</i>	
SEARED RED DRUM RISOTTO 	190
<i>Sauce with herbs, parmesan shavings</i>	
SPAGHETTI PRIMAVERA  	130
<i>Farandole of vegetables</i>	
4 CHEESE PENNE 	160

EXTRA 35

GARNISH

HOMEMADE FRENCH FRIES
GRATIN DAUPHINOIS
SAUTÉED SEASONAL VEGETABLES
GREEN SALAD, MUSTARD VINAIGRETTE
GARLIC LINGUINE
STEAMED VEGETABLES
DAUPHINE POTATOES WITH PAPRIKA
POTATOE PURÉE
SAUTÉED RICE WITH SPICES

SAUCE 20

SUPPLEMENT

PEPPER
MUSHROOMS
ROQUEFORT
BARBECUE
CHIMICHURRI
RELAIS DE PARIS



Chef's selection



Vegetarian



Vegan

DESSERTS

78% BLACK CHOCOLATE LAVA CAKE 	90
<i>Vanilla ice cream</i>	
THE UNAVOIDABLE MILLE-FEUILLE	90
SEASONAL FRUITS PLATE	70
CHOCOLATE-RASPBERRY DOME	80
<i>Red fruits coulis</i>	
PIÑA COLADA PAVLOVA 	70
<i>Pineapple, yuzu, coconut</i>	
PARIS-BREST 	90
MY CHILDHOOD'S CHURROS	70
<i>Nutella, cinnamon white chocolate, cane sugar</i>	
CHEESECAKE	90
<i>Passion fruit, mango</i>	
REVISITED TIRAMISU	80
<i>Speculoos, salted caramel</i>	

DRINKS & FINGER FOOD

TO SHARE

CRISPY CHICKEN	90
<i>Marinated verbena, asian and barbecue sauce</i>	
SAUTÉED AND PEELED PRAWNS	125
<i>Garlic and lemongrass</i>	
“NEMS” VIETNAMESE SPRING ROLLS	100
<i>With chicken</i>	
CRISPY PRAWN TACOS 	180
<i>Avocado, red cabbage, lemon, spicy mango sauce</i>	
MEZZE ASSORTMENT 	130
<i>Baba ganoush, cucumber raita, lebanese moussaka, marinated peppers, origano bread</i>	
OUALIDIA OYSTERS (6 pieces / 12 pieces) 	150 / 290
<i>Shallot sauce, asian sauce, locally cultivated lemons (Only Thursday / Friday / Saturday / Sunday)</i>	

 Chef's selection

 Vegetarian

 Vegan