

TO SHARE

Bellota Iberian ham – tomato bread	39€	Beechwood-smoked salmon – horseradish cream – blinis . .	26€
Hummus – falafels	18€	Maison Nordique truffle tarama – toasted bread	18€
Fried baby squid – spicy mayonnaise	19€	Mini chicken spring rolls	17€

STARTERS

Burgundy snails (6 pieces)	19€	Purple artichoke carpaccio – aged Parmesan	21€
Multicolored beet carpaccio – creamy burrata – crushed hazelnuts	18€	Sautéed mushrooms – soft-boiled egg – carbonara sauce . .	19€
Caramelized grilled octopus – creamy hummus	22€	Butternut squash velouté – porcini royale – toasted hazelnuts – coffee foam	17€
Fresh green bean salad – mushrooms – baby artichokes – Parmesan	19€	Panko-crusted aubergine – fresh goat’s cheese – honey and walnuts – sun-dried tomato vinaigrette	15€

CRUDO

Sea bass carpaccio – olive oil – lime – Espelette pepper	23€
Tuna tartare – avocado – roasted pistachios – miso-yuzu . .	25€
Marinated salmon sashimi – green apples – citrus – dill oil .	19€

MEATS

Traditional steak tartare – fries	25€
Milanese-style cutlet – penne with tomato and basil	34€
Chicken supreme with reduced jus – homemade mashed potatoes	26€
Roasted duck breast – Black grapes – creamy chestnut purée – sherry jus	25€
Café des Ternes Croque-Monsieur – green salad	20€
Classic cheeseburger or veggie burger – fries	26€
Braised beef chuck – homemade mashed potatoes	26€
Grilled beef fillet – pepper sauce – fries	39€
Angus rib of beef (approx. 1 kg) for 2 people – choice of side dish	110€

SALADS

Classic Chicken Caesar	24€
Quinoa and kale salad	22€
Avocado – dates – feta – tomatoes	
Large Niçoise salad – semi-seared tuna	29€
Prawn salad	32€
Avocado – grilled halloumi – smoked salmon – baby lettuce – honey vinaigrette	

FISH

Semi-seared miso salmon – jasmine rice	29€
Grilled sea bass fillet – seasonal vegetables	27€
Provençal-style Saku tuna – fresh green beans	35€
Dover sole meunière – homemade mashed potatoes	69€
Swordfish medallion – butternut squash – confit fennel	28€

PASTA

Penne with tomato sauce and creamy burrata	23€
Ravioli – truffle sauce – tetragonia emulsion	27€

SIDE DISHES

Fresh green beans – Homemade mashed potatoes – French fries – Sweet potato fries – Jasmine rice
Penne with tomato & basil – Baby lettuce – Seasonal vegetables with carrot and soy milk emulsion 8€

DESSERTS

Selection of aged cheeses	17€
French toast brioche – salted butter caramel	13€
Molten chocolate cake	14€
Fresh fruit plate	16€
Thin apple tart	15€
Roasted figs – honey and walnuts – buttermilk ice cream . . .	14€
Pavlova with exotic fruits	15€
Gourmet coffee	13€

ITALIAN ICE CREAMS

CHURNED ON ORDER

Vanilla	16€
Choice of toppings: Caramelized hazelnuts – M&M’s – Sliced almonds	
Choice of sauces: Salted butter caramel – Chocolate – Red berry coulis	
Extras: Strawberries + €5 – Whipped cream + €3€	

HOMEMADE SORBETS
& ICE CREAMS

Lime sorbet	16€
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