

REEF

■ Appetizers:

Labane with sesame	10.00
Bulgarian cheese with pine nuts	10.00
Smoked salmon	15.00
Smoked sausages	15.00
Marinated mussels	15.00
Marinated zucchini	10.00
Marinated eggplant	10.00
Marinated mushrooms	10.00
Pickled vegetables	10.00
Mozarella with sun dried tomatoes and olive oil	10.00
Today's special	

■ First course:

Salmon mousse	24.00
Salmon sevice: marinated in lemon, olive oil and tequila.	25.00
Steamed asparagus: wrapped in smoked salmon and lemon dressing.	25.00
Grouper carpaccio: served with lemon dressing, olive oil and coarse salt.	30.00
Chicken liver pâté: served with onions baked in wine sauce.	24.00
Roast beef: served with tart cherry sauce or Dijon mustard.	25.00
Cold chicken and mollard breast salad: sautéed and marinated in teryaki sauce, on a bed of lettuce, with cherry tomatoes and scallions.	25.00
Squid salad: steamed squid, marinated with roasted peppers and garlic.	28.00
Seafood salad: steamed shrimp, squid and squid heads, mussels and crabs, with pickled vegetables and mushrooms, on a bed of lettuce.	34.00
Sheep and goat cheese terrine: served with fruit sauce.	24.00
Mozarella, tomatoes and fried eggplant: served with chives dressing, olive oil and lemon.	22.00
Haloumi: fried Cyprus cheese, served on a bed of lettuce with cherry tomatoes and vinaigrette.	22.00
Roquefort and smoked beef salad: served on a bed of lettuce, sprouts, cherry tomatoes and walnuts.	24.00
Selected vegetables in season: fresh vegetables served on a bed of lettuce with vinaigrette.	18.00

■ Soups:

Fish and seafood soup	35.00
Yoghurt, cucumber and dill soup, cold	16.00
Gazpacho, cold	16.00

■ Fish:

Grouper	Per 100 gr.	16.00
Sea bream	Per 100 gr.	16.00
Grouper steak		55.00
Bass		50.00
Denis		50.00
Trout		45.00
Baby salmon		48.00
Salmon steak/filet		50.00/45.00
Sauces: garlic butter and wine or herb and olive oil		
Deep fried.		
Grouper/ seafood steak		80.00
Salmon filet/steak: vermouth and orange/ cold yoghurt.		50.00
Trout with tart cherry sauce.		48.00
Baby salmon with vegetables, baked in tin foil.		50.00
Fried mullet		40.00

Service is not included !

■ **Seafood:**

Shrimp	65.00
Squid rings	55.00
New Zealand mussels	35.00
Sauces: butter and garlic	
Hot tomato.	
Pesto	
Smoked beef and wild mushrooms.	
Bacon and Roquefort.	
Asparagus and lemon.	
Tart cherry.	
Grape and wine, sweetish.	
Oven baked crabs: butter and garlic or herb and olive oil.	40.00
Fried squid.	55.00

■ **Meat:**

Beef filet	48.00
Entrecôte	48.00
Lamb chops	45.00
Chicken breast	32.00
Sauces: Dijon mustard	
Pepper	
Mushroom	
Chimchuri, cold	
Oriental kebab, cream and garlic sauce.	35.00
Lamb chops: with prunes, raisins and onions.	48.00

■ **Dessert:**

House cakes	15.00
Parfait	13.00
Sorbet	13.00
Catalana	13.00
Panacota mocha/ vanilla	13.00
Marquise	15.00
Half pears in red wine with white chocolate mousse	15.00

Service is not included !

