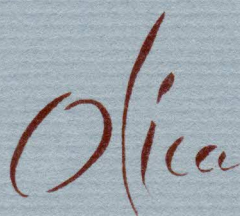


Olica

RESTAURANT MODERNE

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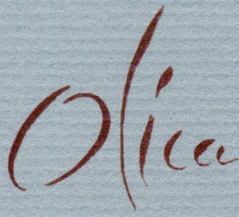


RESTAURANT MODERNE

APPETIZERS

SOUPE DE LÉGUMES: VEGETABLE SOUP SERVED WITH PESTO AND TAPENADE CROUTONS	10.
SALADE VERTE: MIXED GREEN "OLICA" SALAD	8.
CALAMAR EN SALADE: SALAD WITH CALAMARI PREPARED THREE DIFFERENT WAYS	13.
MARINADE DE THON FRAIS: MARINATED BLUEFIN TUNA, SERVED WITH FENNEL	13.
TARTARE DE SAUMON: SALMON TARTAR AND CAVIAR WITH CUCUMBER CROWN	14.
SALADE DE HOMARD: DUO OF LOBSTER SALAD AND CRABMET CRACKERS WITH LEMONGRASS DRESSING	16.
OEUFS BROUILLÉS AU CAVIAR: SCRAMBLED EGGS WITH CAVIAR	15.
FOIE GRAS AUX POIVRES: WHOLE FRESH DUCK FOIE GRAS LACQUERED WITH BLACK PEPPER JELLY	17.
PATES FRAÎCHES: FRESH FETTUCCINI WITH ASPARAGUS AND MORELS	14.
TARTE FLAMBÉE CLASSIQUE: ALSATIAN PIZZA WITH ONIONS AND BACON	11.
TARTE FLAMBÉE AU THON: ALSATIAN PIZZA WITH BLUEFIN TUNA AND WASABI	15.

CATERING : OLICA, KIMBERLY PENTHOUSE AND ANYWHERE ELSE
18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX AND MORE



RESTAURANT MODERNE

MAIN COURSE

POELEE DE SAUMON: 23.
SEARED SALMON WITH CELERY PUREE
AND PINOT NOIR SAUCE WITH JUNIPER

DOS DE CABILLAUD: 24.
SEARED COD FISH SERVED WITH POTATOES
BACON, GARLIC AND MEAT JUS

FILET DE BAR SAUVAGE: 25.
CRISP STRIPED BASS WITH ASPARAGUS,
SHIITAKE MUSHROOMS AND COCONUT BROTH

SOLE ET CREVETTES: 29.
FILET OF SOLE, SHRIMP SKEWER WITH SESAME SEED,
VEGETABLES AND VIRGIN TOMATO SAUCE

BAR DU CHILI: 27.
ROASTED CHILEAN SEA BASS,
BABY BOKCHOY AND VEGETABLE BROTH



POITRINE DE VOLAILLE: 23.
ROASTED BREAST OF CHICKEN
LACQUERED WITH HONEY, MIXED VEGETABLES

RIS DE VEAU ET HOMARD: 25.
BRAISED SWEET BREADS SERVED
WITH FAVA BEANS AND LOBSTER EMULSION

MAGRET DE CANARD: 26.
SLICED DUCK BREAST, EGGPLANT WITH
GINGER AND LIME SAUCE

FILET D'AGNEAU: 28.
ROASTED LAMB FILET BREADED
WITH BLACK TRUMPETS MUSHROOMS,
SERVED WITH MINT INFUSED SAUCE

TOURNEDOS DE BOEUF: 29.
BEEF TOURNEDOS WITH MUSHROOMS
AND MACARONI GRATIN

SIDES 6.

MASHED POTATOES
GREEN MARKET VEGETABLES
RATATOUILLE
SAUTED MUSHROOMS
FRENCH FRIES

EXECUTIVE CHEF: JEAN YVES SCHILLINGER

VIN AU VERRE

CHAMPAGNE

CREMANT D'ALSACE BRUT "WILLM" N.V. "FRENCH - ALSACE"	10.
BILLECART SALMON RESERVE BRUT N.V. "FRENCH - REIMS"	15.
BILLECART SALMON ROSÉ BRUT "FRENCH - REIMS"	35.

WHITE

GENTIL HUGEL 00 "FRENCH - ALSACE"	8.
MACON VILLAGES "TRENEL" 99 CHARDONNAY "FRENCH - BURGUNDY"	10.
VOUVRAY CLOS DU BOURG "HUET" 99 CHENIN "FRENCH - VAL DE LOIRE"	12.
SANCERRE CHATEAU LES MAIMBRAYS 99 SAUVIGNON "FRENCH - VAL DE LOIRE"	14.

RED

MOULIN A VENT TOUR BIEF "TRENEL" 00 GAMAY "FRENCH - BEAUJOLAIS"	10.
BEAUME DE VENISE "REDORDIER" 95 GRENACHE "FRENCH - RHONE"	11.
CHATEAU REYNON "COTES DE BORDEAUX" 99 CABERNET SAUVIGNON "FRENCH - BORDEAUX"	12.
SAINT AUBIN "COLIN" 98 PINOT NOIR "FRENCH - BURGUNDY"	15.