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.

ŒUFS BROUILLES AU CAVIAR: SCRAMBLED EGGS WITH CAVIAR 15.

FOIE GRAS AUX POIVRES: WHOLE FRESH DUCK FOIE GRAS LACQUERED WITH BLACK PEPPER JELLY 17.

PATES FRACHES: 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
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

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
MASHED POTATOES
GREEN MARKET VEGETABLES
RATATOUILLE
SAUTED MUSHROOMS
FRENCH FRIES

EXECUTIVE CHEF: JEAN YVES SCHILLINGER
VIN AU VERRE

CHAMPAGNE

CREMANT D’ALSACE BRUT “WILLIM” 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.