**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 seviche**: 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 teriyaki 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 45.00
- Entrecôte 45.00
- 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!