

ANTIPASTI

MENU

5:00 PM-MIDNIGHT EXCEPT SUNDAY
EVENING

EVERY DAY
11H30-13H30
EVENING



304212/767187 G L A S S E R

WINE BAR & BISTRONOMIC TAPAS

OIL BREAD

(Homemade roasted bread, extra virgin olive oil from Spain

1st pressing, olives)

850F

SASHIMI TOKYO

(Tuna sashimi with sojo, worcestershire, mayonnaise, coriander, candied garlic, sake, soyo, sesame oil)

1 200F

UNDERGROWTH DELIGHT

(Homemade mushroom soup, Brandy, parmesan)

1 200F

FRENCH BOARD

option truffade 350F

(Dried sausage platter, butter, homemade bread)

1 690F

MINI BURGERS

(3 mini beetroot burgers, ground beef, coleslaw, pickles, cheese)

2 400F

DISCO FRIES

(Homemade fries, cheese sauces, fusion sauce)

1 690F

MASCAREIGNS REALTY

(Reunion-style caramelized pork sarcives with chili pepper)

1 890F

FRENZY BREAD

(homemade Garlic Bread style bread, bacon, camembert, honey, hazelnuts, olives)

1 890F

THE CHEESEMAKER'S FEAST

(Camembert roasted in the oven, honey and herbs from Provence, bacon)

2 280F

FOIE GRAS OF THE 12

(Foie gras toast on homemade brioche)

1 500F

(Plate of foie gras, homemade chutney, toasted homemade brioche)

2 990F

SAPORI D'ITALIA (depending on availability)

(200g burrata with extra virgin olive oil, Vanuatu pepper, basil, homemade toasted bread, olives, tomatoes)

2 100F

BOLSHOI DELIGHT

(Salmon gravlax infused with rum, coconut, lime)

1 995F

THE SUN OF SICILY

(Arancini with mushrooms)

1 200F

CROUSTI PRAWN

option truffade 350F

(3 shrimp fritters with pepper sauce, nuoc mam, mayonnaise)

1 390F

GYOZAS YOU 12

(5 Gyozas with mushrooms, onions, herbs)

2 470F

SERRANO PLATE

(Serrano, butter, pickles, homemade bread)

2 300F

BLACK LEG ASSIETTE

Depending on arrival

2 900F

SPANISH DELIGHT

(Bell Peppers marinated in olive oil, garlic, herbs, olives)

1 390F

SIDE

SALAD

(Salad, parmesan, olive oil)

990F

HOMEMADE PUREE

(Mashed potatoes, butter, cream)

HOMEMADE FRIES

SWEET POTATO FRIES

FRIED RICE

(Fried rice with garlic, peas, onions, extra olive oil, soy sauce)

MAIN COURSE

FISH OF THE DAY

(Ask our waiter)

2 490F

LOBSTER GRATIN

(Lobster gratin flambéed with cognac, white wine, onions, fish, lightly spiced)

2 690F

WONG DUCK CRÊPE

(Peking duck, Korean pancakes, green onions, cucumbers, Peking Duck sauce)

2 690F

CRYING TIGER

(Marinated and snaked beef fillet, Asian fusion sauce, ginger, chili, coriander, homemade mash of the day)

2 900F

TENDER BEEF

(Beef cheek marinated and cooked at low temperature with cumin, Sichuan, thyme, oregano)

2 900F

CRISPY PORK

(Crispy pork belly cooked at low temperature, caramelized with spices, sweet potato mousseline)

2 690F

PASTA

CHEESE AND PEPPER /PEPPERS

(Spaghetti, marinated peppers, crushed Vanuatu black pepper, parmesan or pecorino depending on availability)

2 490F

option truffade 350F

CHEF'S GNOCCHI

(Homemade gnocchi gratin filled with cheese, parmesan cream, ham, sauvignon, olive oil)

2 490F

THE BOARDS OF 12

SEA BOARD

(Tuna sashimi, shrimp and fish gyoza, tuna rillettes, shrimp fritters, fried rice)

4 900F

MIX ON BOARD

(Assortment of cheeses, cold meats, fruits, dried fruits, bread, butter, pickles, homemade chutney, olives, honey, gherkins)

4 200F

FEAST OF 12 GLASSER (30MN)

(500g rib of beef, foie gras shavings, homemade fries, mustard, green salad)

6 950F

BUSINESS MEAL

(Noon)

2900F

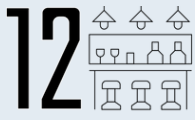
DISH OF THE DAY / NESPRESSO COFFEE

SALAD OF THE DAY

(Noon)

(Ask our servers)

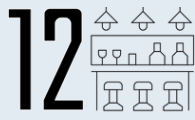
1 995F



GLASSER

WINE BAR & BISTRONOMIC TAPAS

DESSERTS



GLASSER

WINE BAR & BISTRONOMIC TAPAS

CUTE PEACH (15 MIN) for 2

(Chef's Tarte Tatin, whipped cream and vanilla ice cream)

1 890F

GOLDEN GLOBE

(Scoop of fried vanilla ice cream, coconut breadcrumbs, salted butter caramel sauce)

1 290F

CRUNFLE

(Waffle-style pastry with triple sec pastry cream, hazelnuts in caramelized butter, homemade whipped cream)

1 290F

GOURMET PLATE

(Assortment of five mini homemade desserts)

1 290F

CREPE SUZETTE

(Homemade crepe, with orange-flavored caramel, flambéed with triple sec)

1 390F

DELIGHT OF 12

(Profiteroles with homemade crackers, vanilla ice cream, hot chocolate, almonds, whipped cream)

1 490F

DUO DIVIN

DROWNED pour 2

Affogato revisited.

(Vanilla ice cream, whipped cream, caramel topping, chocolate chips, hazelnuts, almonds)

1 890F

790F

BAILEYS/ FRANGELICO/AMARETTO supplement

TRANSLATE BY AI