

# ANTIPASTI

<b>MISS J ROLL</b>	1 590F	<b>NEW</b>
Spring rolls with avocado, carrot, cabbage, mint, hazelnuts, sesame sauce (Asian fusion)		
<b>LOSE JO</b>	Option burrata 125G 890F	<b>NEW</b>
Roasted prawns, served with black pepper sauce, caramelized fried onions, salad and raw vegetables		
<b>SASHIMI SPICY MANGO</b>	1 890F	<b>NEW</b>
Smoked yellowfin tuna sashimi marinated with mango, chili and spices, lemon foam		
<b>SASHIMI TRUFFADE</b>	1 950F	<b>NEW</b>
Yellowfin tuna sashimi with parmesan, Spanish olive oil and Truffade		
<b>DISCO FRIES</b>	1990F	<b>NEW</b>
Homemade fries, cheese sauces, fusion sauce		
<b>BURRATA PESTO</b>	2 400F	<b>NEW</b>
Burrata with pesto, walnuts, zucchini, salad, parmesan shavings, Italian-style toast		
option truffade 350F Option Serrano 60G 390F		
<b>NORMANDY GOLD</b>	2 690F	
Roasted Camembert platter with honey-glazed sautéed apples and Italian-style toast		
Option Serrano 60G 390F		
<b>HOMEMADE DUCK FOIE GRAS DUO</b>	2990F	
Apple spiced liver & foie gras with cognac, homemade chutney, toasted homemade brioches		
<b>CUP PLATE</b>	2 400F	<b>NEW</b>
Coppa, butter, pickles, homemade bread		
<b>PATANEGRA PLATE</b>	2 900F	Depending on availability

# SIDE

<b>OREGANO FRIES FETA</b>	GM 1 190F
<b>ORIGAN FRITES PARMESAN TRUFFADE</b>	GM 1 290F
Endive salad with blue cheese and hazelnut pralines	
<b>GREEN SALAD</b>	GM 1 290F
(Salad, parmesan cheese, olive oil)	
<b>HOMEMADE MASHED POTATOES</b>	PM 650F GM 990F
(Mashed potatoes, butter, cream)	
<b>HOMEMADE FRIES</b>	PM 650F GM 990F
<b>SWEET POTATO FRIES</b>	PM 650F GM 990F

# PLACE

<b>SALMON GRAVLAX</b>	Choose your fragrance!
Salmon gravlax, olive oil, truffade, parmesan	
	1995F
Option burrata 125G 890F	
Salmon gravlax, olive oil, kaffir lime	
	1995F
Option burrata 125G 890F	
<b>CHIMICHURRY GRAVLAX</b>	2 890F
Gravlax beef with Chimichurri sauce, salad, homemade fries	
<b>CASSEROLETTE FAMOUS</b>	<b>NEW</b>
Duo of fish and shrimp in a creamy curry sauce, turmeric rice, lemon foam, salad	
	2990F
<b>SUMMER CRAB</b>	
Salad, endive, cucumber, seasonal vegetable tagliatelle, shelled crabmeat, slivered almonds, coconut vinaigrette, toasted grated coconut, orange slices, Italian-style toast	
Yellowfin tuna sashimi option	
	690F
<b>WONG DUCK CRÊPE</b>	2990F
Peking duck, Korean pancakes, green onions, cucumbers, Peking Duck sauce	
<b>CRYING TIGER</b>	2 900F
Marinated and seared beef fillet, Asian fusion sauce, ginger, chili, coriander, homemade mashed potatoes of the day	
<b>BURGER YOU CHEF</b>	<b>NEW</b>
Pulled beef burger in a pastry crust with curry mayonnaise, tomatoes, onion chutney, pickles, cream cheese, and homemade fries	
	2 890F
Option foie gras 1090F	
<b>BLACK PEPPER TENDER BEEF</b>	2 900F
Marinated piece of meat, slow-cooked with cumin, Sichuan pepper, thyme, seasonal vegetable mousseline, lemon foam	
Option foie gras 1090F	
<b>GYOZA VEGE</b>	<b>NEW</b>
Mushroom gyozas with creamy mushroom sauce/Asian fusion, mousseline of the day, lemon foam	
	2 570F
option truffade 350F	
<b>SEA GYOZA</b>	<b>NEW</b>
Black pepper shrimp gyozas, lemon foam, mousseline of the day	
	2790F
option truffade 350F	
<b>GNOCCHI</b>	
<b>VELVET CHEF'S GNOCCHI</b>	<b>NEW</b>
Purple gnocchi (infused with red cabbage), pesto sauce, olive oil, parmesan	
	2790F
option truffade 350F	
Ham option 350F	
Option burrata 125G 890F	

## THE PLATES OF THE 12

### VEGETARIAN PLATTER

Asian fusion mushroom gyoza, black pepper vegetable cannelloni, mixed salad, Miss J roll, Italian toast

option frites maison 690 PM

5 900F

### SEA BOARD

(Yellowtail sashimi with kaffir lime, roasted prawns, parsleyed calamari fritters, tuna & salmon rilletes, mango spice salmon gravlax, Italian toast, salad)

option frites maison 690 PM

6 200F

### MIX ON BOARD

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

option frites maison 690 PM

5 900F

### FEAST OF THE 12TH GLASSER (30 MIN)

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

6 950F

# DESSERTS

## SWEET TART (for 2) 15-MINUTE WAIT

Tomato tart with salted caramel, whipped cream, and vanilla ice cream

NEW

1 890F

## GOLDEN GLOBE

Scoop of vanilla ice cream, fries, breadcrumbs, coconut, salted caramel sauce, whipped cream

1 290F

## CRÊPES SUZETTE

Homemade crepes with orange zest, butter, flambéed with triple sec, orange slices, and a scoop of vanilla ice cream

1 490F

## TRIO DELICIOUS DU 12 (for 2)

Trio of Profiteroles with Homemade Praline: Vanilla ice cream, roasted banana vanilla ice cream, chestnut cream vanilla ice cream, chocolate sauce, homemade whipped cream

NEW

1 890F

## Dua Lipa Dessert

Vanilla ice cream topped with salted caramel truffade, homemade whipped cream, and served with a passion fruit granita

NEW

1 390F

## UNLIKELY CHOCOLATE FONDANT

Chocolate fondant served with olive oil and fleur de sel ice cream

NEW

1 390F

TRANSLATE BY IA