



Fruits Of Mer
Champagne
Oysters
Crustac
Moules
Alled
Fish



Since 2004



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C	H	A

Getting Started

Roasted Corno di Toro Pepper hameiri Cheese, coriander seed oil, roasted almonds	42
Fish Cevich tomatoes, kalamata olives, onion, coriander	63
Red Tuna Tartare avocado, yuzu saffron vinaigrette	82
Seared Baby Squid tahini, harissa, tomato salsa and fresh parsley	73
Beef Fillet Carpaccio "Tonnato" - tuna Ortiz aioli, capers and arugula	82
Fish Tacos crispy fish, chipotle, salsa and pickled onion	68

Fried Calamari garlic & chili aioli	59
Crab Bisque	69
Shrimp Roll Brioche toasted bun filled with chopped shrimp and aioli	76
Crispy black cod wrapped in lettuce and herbs. Nam Jim sauce	73
Garlic Bread	35
Sourdough Bread romesco and garlic confit	21

Salad

Leafy Green Mix Salad goat cheese, maple vinaigrette, mustard, roasted almonds	64
Caesar	58
Caesar Salad with Shrimp Tempura	73
Pulpo selection of leaves, seared octopus, goat cheese, almonds & fruit	87
Crab Meat and Avocado mustard aioli and butter, on a mix of green leaves	88

Mussels & fries

..... ½ kg. / 1 kg.	
Marinière butter, white wine, garlic and parsley	98/152

Pasta

Gnocchi with Sea Bream Fillet in garlic & butter sauce	92
Seafood Pasta tomato / cream / rose / alio olio	104
Shrimp & Crab Meat Pasta cream sauce and sundried tomatoes	110

Fish

Fish & Chips deep fried fish fillet and tartare sauce	83
Whole Sea Bream deep fried/a la plancha	126
Salmon Fillet dijon mustard & cream sauce, mashed potatoes	106
Miso Black Cod coconut rice, bok Choi, miso butter sauce	147
Sea Bass Fillet roasted vegetables, cauliflower and goat cheese cream, chili oil	145
Red Tuna Steak in soy and yuzu caramel, puree and bok choy	158
Sea Bream Fillet baked zucchini, tomato salsa, olive oil, spiced breadcrumbs	114
Sea Bream & Shrimp Duet cream sauce, sun dried tomatoes	139

Fruits de mer

Garlic & Butter Shrimp white wine, parsley and lemon	84
Crab Meat with Mascarpone Agnolotti beurre blanc sauce	98
Shrimp with Spicy Tomato salsa coriander, chili and olive oil	84
Seafood mix 'Garlic-Butter' white wine, parsley and lemon	105
Seafood Curry Coconut milk with plain rice	105
"Easy Peel" Shrimp Platter shell-on shrimp seared on the plancha, fermented pepper gazpacho	134

Steak & Tuck

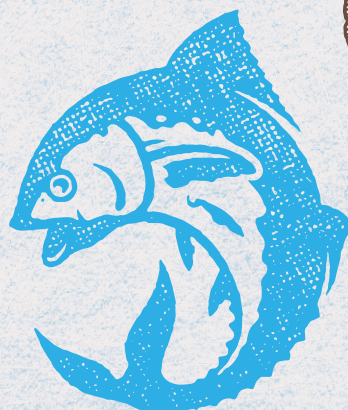
Cheeseburger 100% ground beef on site, melted cheddar and fries	78
Roasted Chicken in Red Curry / with shrimp	89/101
"Skillet" Chicken potatoes, green beans, herbs and grilled onions	89
Beef Fillet (aged in house) veal demi-glace, cream and black pepper sauce / with shrimp	158/172
The Diner's Veal Spare Ribs homemade BBQ glaze, roasted potatoes	182

Monday Evening Mussel Special

1/2 kg. mussels + fries and draft beer	112
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Some dishes can be prepared
vegetarian/vegan style on request



FISH & SEAFOOD HOUSE