

## Entree

CLASSIC CAPRESE (V)	10 5
GRILLED CAJUN CALAMARI, SWEET CHILI COMPOTE & LITCHI	11 5
TEMPURA PRAWNS, MANGO SALSA AND WASABI AIOLI	13 5
THAI FISH CAKES, CORRIANDER COCONUT CRÈME	10 5
MOULES FRITES	10 5
TRADITIONAL CAESAR SALAD (ANCHOVIES & 6MIN EGG OPTIONAL)	9 5
DUCK SALAD, GRILLED PEAR AND ROCKET	12 5

## Main Course

MOZAMBIQAN CHICKEN CRUSHED GARLIC NEW POTATOES AND JULIENNE VEGETABLES	16 5
FRUTTI DI MARE CREAMY PROVENÇAL WHITE WINE or ROAST RED PEPPER ARRABIATA	18 5
LINEFISH, BOUILLABAISSE , SHELLFISH AND FENNEL	18 5
CHICKEN KYŪRI WITH TRADITIONAL ACCOMPANIMENTS	16 5
ADD FOUR VANNAMEI PRAWNS	12 5
PORTOBELLO GRATIN, PETTT POIS AND PARMESAN RISOTTO (V)	16 5

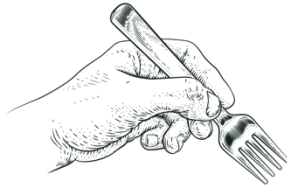
## Butchery

300G SIRLOIN	17 5
250 OR 300G BEEF FILLET	18 5   22 5
500G T-BONE	24 5
500G RIBEYE ON THE BONE	32 5
<b>SAUCES</b>	2 5
PEPPERCORN, MUSHROOM, CAFÉ DE PARIS BUTTER	

### FROM THE MARKET

GARLIC NEW POTATOES	5 5
TRUFFLE MASH	5 5
SKINNY FRIES	3 5
SEASONAL VEGETABLES	6 0
PETTE GREEK SALADE	6 0

all items from *The Butchery* come with one complimentary side “from the market”.  
Steaks are butter basted and grilled au natural.



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- AT DIEU DONNE VINEYARDS -