

"RACLETTE" 34

MONDAYS

Grilled cheese dish from Swiss and France dating from as early as 1291. This grilled cheese was originally consumed by peasants in the mountainous Alpine region Valais, Fribourg, Savoie and Haute savoie. Served with a selection of French, Italian and/or Spanish cured meat Prosciutto, salami, sopressata, chorizo iberico, salcichon iberico cornichon and potato

Depending availability

LOCAL LOBSTER \$MP

Whole lobster Simply Grilled

Veal Carpaccio Truffle Vinaigrette 15

Thin slices of raw veal, leeks brunoise, shallots, Parmigiano, arugula, "Fleur de sel"

Vitello Tonnato 16 / 28

*A classic dish combining thin slices of Veal tenderloin
Tuna, cappers olive oil, Parmigiano and Arugula*

Cauliflower Creamy Soup 14

Floating island, Gruyere sabayon, black truffle brisures

Gnocchi à la Crème de Truffle Noire 26

Gnocchi in Black Truffle Cream

All prices are in us Dollars

Les suggestions du chef

Charcuterie Board 26

*French and European cured meat
Saucisson, saucisse sèche, rosette
Salami, jambon cru*

Cheese Board 22

*French and European selection
of runny and dry cheese
Always start with the smooth taste*

DEPENDING AVAILABILITY

Fresh Mussels "Moules Marinières" mp \$

Mussels cooked in white wine and herbs depending availability

Tomato et Fresh Burrata 18

Tomatoe, basil pesto and cappuccino shot

Homemade Salmon Gravelax 15

Boeuf Brisket Confit Snacké 32

*Low temp slow cooked beef brisket, Asian inspired
Served with raw sliced veggies Thai style and our creamy mashed potatoes*

Vegan

Petits Farcis et Croquettes 19

*Zucchini/ Squash stuffed with a mushroom and quinoa risotto, Eggplant and
Chickpea croquettes in a Fresh basil tomato coulis*

Cold Appetizers

Tuna Tartare 14

Raw tuna with onions, lime, sesame, ginger and soy sauce

Ceviche 14

Fish of the day, lime juice, aji Amarillo, coco milk, cilantro, red onion, jalapeño, sweet potato and corn

Pata Negra Jamon Iberico de bellota 24

Slices of "acorn fed" Spanish cured ham served with toasted bread topped with dice tomatoes and garlic olive oil

Homemade Foie Gras Terrine 29

Duck Liver "Paté" Served with toast and red fruit coulis

Goat Cheese Salad 15

Imported French goat cheese on a toast with caramelized apple and honey rosemary. Served with salad, Honey vinaigrette, roasted pine nuts and Balsamic reduction

Hot Appetizers

Lamb Spicy Sausage 12

Known as Merguez a traditional North African spicy Sausage

Grilled Octopus 24

Marinated in olive oil, garlic, spices and herbs, grilled on open flame, served with a cream of potato, rouille sauce, topped with paprika infused olive oil

Escargots "A la Bourguignonne" 12

Traditional and typical famous dish from France, 6 escargots in the shell Served in sizzling homemade garlic and parsley butter

French Onion Soup 12

Traditional French gratinated soup with baguette and Emmental cheese

Pork Belly in Bao Bun 9

*Homemade Asian style steamed bread
Pork belly, mix nuts, fresh herbs, hoisin sauce*

All prices are in us Dollars

Fish and seafood

CATCH \$mp

Caught by local fisherman, grouper, red snapper, Barracuda... Steaks, filet or whole depending on the catch

Gambas au Cognac 42

Whole shrimps in the shell

Marinated with provençe herbs, sautéed in virgin olive oil with parsley, garlic and Shallots, flambee with Cognac and a string of cream served with pilaf rice and Ratatouille

When you leave the shell on during the cooking process you retain that flavor instead of it being lost to the cooking liquid

When you peel the shrimp, you can suck the flavor out of the head and then dip the body into your favorite sauce.... Enjoy, eat with your fingers...

Lobster Pasta 49

Grilled medallion of local lobster, homemade creamy lobster sauce

Spicy Moroccan Mahi-Mahi Kebbab 32

Marinated in mix of Moroccan spices served with Chickpea hummus and Crumble of Ratatouille

Paella de Bohemian 42

Cooked in the traditional Spanish Paella Pan, 3oz Lobster tail, Shrimp, chorizo, chicken, squid, clams and mussels in the shell, simmered in a saffron rice with our home-made fish bouillon, seasoned with paprika, spices and herbs

Fish & Seafood Soup "Bouillabaisse" style 34

Fish fillets, calamari, shrimp clams and mussels cooked in a fish soup with Pastis and real saffron. Served with crouton and "Rouille" sauce, The fish soup is homemade with a variety of local rock fish, red snapper and grouper mixed and blended with tomatoes, garlic, onions and fennel

Meat and Poultry

Classic 6oz Raw Steak Tartare 24

Hand minced raw beef tenderloin, egg yolk, cornichon, shallots, parsley, Cappers, Dijon mustard, ketchup, Worcestershire sauce and tabasco Served with French fries and mix Salad

Ginger and Honey Duck Magret 39

Cooked rare served with creamy Joel Robuchon style mashed potatoes and veggies

Braised Lamb Shank 39

*Slowly braised lamb shank in garlic with Honey and Rosemary sauce
Served with carrots and couscous stuffed tomato*

10oz Beef Tenderloin 47

*Simply grilled...Choice of pepper or Bordelaise red wine sauce served
With classic Dauphinois potato gratin RARE or MEDIUM RARE*

16oz T Bone Steak 49

*Simply grilled...Choice of pepper or Bordelaise red wine sauce served
With Seasonal Veggies*

Bone in Chicken "Coq au Vin" 32

*Typical of Burgundy, a delicious bone in chicken braised in red wine Sauce with mushrooms, smoked French bacon cubes and onion
Served with a creamy mashed potato*

Mashed potatoes Robuchon style 6

Gratin Dauphinois 5

French fries 4

Seasonal veggies 4

Classic red wine sauce

Classic mushroom sauce

Classic green pepper sauce

Desserts

Profiteroles au Chocolat Chaud 13.50

*Homemade puff pastry filled with vanilla ice cream
topped with hot chocolate and whip cream*

Homemade Apple Thin Tart 13

With Vanilla ice cream and salted caramel

Mango Tatin tart 14

With homemade ginger ice cream

Crème brûlée 9

Pineapple Carpaccio 10

Honey, basil and lemon pesto, coco ice cream

Homemade black truffle brie 12

With toasts

Moelleux au Chocolat 12

*Chocolate lava cake along with our homemade banana
Ice cream and vanilla custard*

Le Cheese Cake 10

Mango, Passion Fruit and Pineapple coulis

All prices are in us Dollars

Cognac Grande Fine Champagne 37
 NAVARRRE Vielle Reserve
Cognac XO Deau 59
 Calvados Pays d'Auge
 Château du Breuil 12
Highland Single Malt Scotch Whiskey
 The MACALLAN ENIGMA 59

Cuban Cigars

ROMEO & JULIETA WIDE CHURCHILL.....\$28

ROMEO & JULIETA 1 TUBOS..... \$28

MONTE CRISTO 1.....\$28

MONTE CRISTO 2.....\$29

MONTE CRISTO 4.....\$25

MONTE CRISTO OPEN EAGLE.....\$29

COHIBA ROBUSTO.....\$36

All Cigars are not always available