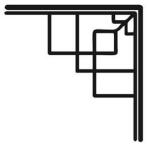


## APPETIZERS



#### FISH CARPACCIO -13.00-

Locally raised freshwater trout, our special yuzu dressing, chili pepper and hot sesame oil.

#### D'ECO CARPACCIO -13.00-

Local grass-fed and dry aged Black Angus beef, olive oil, capers.

#### SEASONAL VEGETARIAN APPETIZER -10.00-

Please ask your server for the dish of the day.

#### BEEF TARTAR -17.00-

Local grass-fed Black Angus beef, prepared in the classic French sense, served with potatoes.



#### BEEF TEA -8.00-

Traditional nourishing 27 hour beef and bone broth, served with a poached egg.

#### VEGETABLE SOUP -8.00-

Chef's seasonal creation.

#### D'ECO SOUP -9.00-

Our seasonal meat soup, please ask your server for more information.

# SALADS

#### FRESH HOUSE SALAD -11.00-

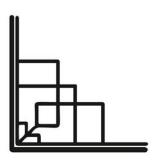
Seasonal greens and vegetable sprouts topped with our house dressings.

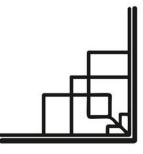
#### FISH SALAD -13.00-

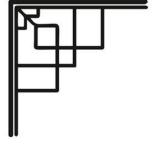
Locally raised ecological smoked catfish, seasonal vegetables and greens.

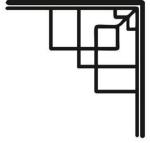
#### DUCK SALAD -13.00-

Confit de Canard, seasonal vegetables and greens with peanut butter, duck juice and citrus sauce.









## MAIN COURSES

#### SEARED DUCK BREAST -20.00-

Seared duck breast with seasonal garnish.

#### LEG OF LAMB -28.00-

Locally raised, slowly cooked.

#### FILET MIGNON -30.00-

Locally raised grass-fed dry aged Black Angus filet -200g-

#### SIRLOIN -30.00-

Locally raised grass-fed and dry aged Black Angus entrecote -300g-

#### TROUT -24.00-

Whole locally raised deboned freshwater trout, poached in white wine and butter, served with seasonal vegetable garnish.

#### CATFISH -23.00-

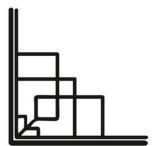
Seared Catfish filets served with seasonal vegetables and greens.

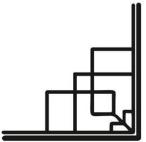


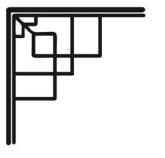
WE ALWAYS HAVE A SPECIAL OF THE DAY, PLEASE ASK YOUR SERVER.

MEAT. FISH. VEGETARIAN.

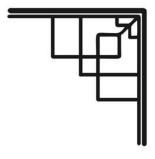
#### ENJOY!











#### CHOCOLATE CAKE -7.00-

Homemade flourless Chocolate cake with berries.

#### PAYLOVA ROULETTE -7.00-

Meringue crust, with a cream and berries interior.

#### DRUNKEN PRUNES -7.00-

Prunes slowly cooked in red wine and spices.

#### SEASONAL DESSERT

Your server will gladly inform about the options.



#### OUR ECOLOGICAL SELECTION OF:

### COFFEE

Black Coffee -2.00-

Cappuccino -2.50-

Caffe Latte -2.80-

Espresso -2.00-

### TEA

Black Tea -2.50-

Green Tea -2.50-

Herb Tea -2.50-

Fruit Tea -2.50-

## **SOFT DRINKS**

Organic Italian Soda -4.50-Fresh Squeezed Juice -4.00-Mineral Water 750ml -5.00-

