

AS A START

GAZPACHO [A] | 18

Spanish cold vegetable soup with crudité and crispy bread

FISH SOUP [A] | 30

Traditional rock fish soup flavoured with Pernod, served with potatoes and red mullet

TUNA 'TIRADITO' | 30

Tuna slices, soya-lemon sauce, sweet corn purée and pickled onion

SEABASS CEVICHE | 30

Wild seabass, coriander, red chili and passion fruit

BEEF TARTARE | 35

160gr filet mignon hand-cut with our special sauce and garnishes

VITELLO TONNATO | 30

Slow-cooked beef sirloin with tuna and anchovy emulsion

WE LOVE RICE & PASTA

RIZ AU MEROU for 2 persons | 60

Grouper rice with seasonal veggies and green oil

RIZ A L'ENCRE DE SEICHE for 2 persons | 60

Baby squid rice cooked in its own ink and light 'aioli'

LINGUINE A LA BOUTARGUE | 35

Fresh linguine with cherry tomatoes, red chili, bottarga and wine sauce

RISOTTO AUX CEPES ET ASPERGES [V] | 40

Porcini mushroom and wild asparagus risotto

NOS BRIKS REVISITÉES | 25

Tuna, eggplant 'caviar' and miso sauce

Scallops, guacamole, passion fruit and chili sauce

Beef oxtail, porcini mushrooms, semi-cooked foie gras and red wine sauce

COOKED WITH PASSION

MUSSELS MARINIÈRES | 25

White wine sauce, parsley and garlic

FRIED CALAMARI | 20

Deep-fried calamari with lemon compote and black ink tartare sauce

'COUSCOUS PAELLA' for 2 persons | 45

Grouper, lamb or vegetarian

AUBERGINES BETINGAN [V] [N] | 20

Twisted Parmigiana style with pickled walnuts and hummus

LAMB SHANK | 25

Slow-cooked 12-hour lamb shoulder with crispy dough and seasonal vegetables

BEEF SCHNITZEL | 40

180g beef tenderloin with 'panko' breadcrumbs, served with French fries, green salad and lemon

SIMPLY FRESH

TUNISIAN SALAD | 20

Tomato and cucumber cubes, quail eggs and tuna marinated with mint, served with lemon vinaigrette

GARDEN SALAD [V] | 25

Fresh leaves, seasonal vegetables and raspberry vinaigrette

GOAT'S CHEESE SALAD [N][P] | 25

Warm and caramelized goat's cheese salad with walnuts, tomatoes and beef or pork bacon

MECHOUIA SALAD | 20

Roasted and confit vegetables, potatoes and homemade tuna oil

CAESAR SALAD | 30

Slow-cooked chicken breast with Cantabric anchovies, rosemary croûtons and Caesar dressing, either plain or served with your choice of grilled tiger prawns or pan-seared salmon

DUCK SALAD [N] | 25

Fine slices of duck ham, fresh leaves, dry fruits and nuts served with honey vinaigrette

FINELY PREPARED

OCTOPUS | 35

Octopus charcoal-grilled with rosemary and potatoes two ways

WILD SEABASS | 40

Seabass grilled with black olives, sweet and sour tomatoes and capers

WILD DENTEX | 35

Dentex fish grilled and confit in a coconut-curry-chili sauce

FREE-RANGE CHICKEN | 35

Chicken thigh marinated in 'teriyaki' sauce, rice salad and sesame oil

LAMB | 45

Grilled rack of lamb, red wine, cinnamon, pineapple and veggies

PAN-SEARED FOIE GRAS | 40

Grilled foie gras, black grape sauce and toasted coconut brioche

DRY-AGED BEEF | 50

21-day dry-aged rib eye steak, homemade truffle 'Pont Neuf' potatoes and trio of sauces - sweet sesame, béarnaise and black pepper

WAGYU BEEF | 180

Tenderloin of Wagyu beef grade 6/7 slow-cooked, with roasted potato purée

MORE THAN SWEETS

CHEESE PLATE [N] | 25

Selection of international cheeses with fruits, caramelized nuts and crackers

FRUIT OSMOSIS [V] | 20

Selection of fruit cubes with different flavours and herbs

PASSION FRUIT [V] | 15

Steamed pudding served with fresh 'maracuyá' foam, lime and mint

BLACK FOREST | 15

Melting chocolate ball, praliné ice cream, cake and red fruits

CRÈME BRÛLÉE | 15

Madagascar vanilla crème brûlée with seasonal candied fruits

[V] Vegetarian [P] Contains pork

[N] Contains nuts [A] Contains alcohol

All prices are in Tunisian Dinars and inclusive of VAT