

# SHIRAZ

— *jardin des vins* —

## COLD

<b>NIBBLES</b>	6,50
Smoked almonds   olives	
<b>CANNED SPICY SMOKED MACKEREL</b>	9,50
Cornichons   apple crisps   cress   za'atar bread	
<b>TRUFFLE BURRATA</b>	14,75
Bresaola   arugula   pine nuts   pane carasau   balsamic vinegar	
<b>ARTICHOKE SALAD</b>	12,50
Haricots verts   fennel   orange   pine nuts   fresh cream mint sauce   pomegranate seeds	
<b>PRAWN CARPACCIO</b>	14,75
Prawns   orange   garden cress   chili pepper	
<b>SMOKED RIBEYE</b>	11,50
Potato spaghetti   spring onion   pine nuts   chili mayonnaise   Parmesan cheese	
<b>GOAT CHEESE BLINIS</b>	9,50
2 Different goat cheeses   red onion compote   caramelized walnuts   dried apricot   almonds   balsamic syrup	
<b>TUNA TATAKI</b>	14,75
Avocado   soybeans   wakame   sesame   wasabi mayonnaise	
<b>PATA NEGRA (50 GRAMS)</b>	15,00
Two truffle croquettes   arugula   grissini	

## TO SHARE PLATES

<b>CHARCUTERIE</b>	12,75
Various cold cuts   red onion compote	
<b>CHEESE PLATE</b>	14,75
Various hard and soft cheeses   grapes   nuts   mustard fruit	
<b>FISH PLATE</b>	15,00
Wrapped shrimp   pickled salmon   smoked pepper mackerel   tuna tataki   scampi croquettes	
<b>SHIRAZ PLATE</b>	14,75
Cold cuts   cheeses   2 truffle croquettes   olives	
<b>LARGE SHIRAZ PLATTER</b>	35,00
Pickled salmon   tuna tataki   bresaola   olives   Parmesan cheese   duck chanterelle truffle croquettes   wrapped shrimp   smoked almonds   crispy chicken   vege empanada   emping blado   sourdough bun	
<b>BREAD</b>	4,75
Sourdough bun   sea salt butter   olive oil	

## HOT

<b>STUFFED PORTOBELLO</b>	10,50
Lazuli cheese   spring onion   truffle paste   walnuts   balsamic syrup   pear   spicy nuts	
<b>WRAPPED SHRIMP</b>	9,75
6 Shrimps wrapped in potato   chili sauce	
<b>CROQUETTES</b>	9,75
4 Duck chanterelle truffle croquettes   Parmesan mayonnaise	
<b>THAI CURRY SNACK BALLS</b>	7,75
6 Pieces   chili sauce   coriander	
<b>OCTOPUS</b>	14,75
Tomato   apple capers   truffle potatoes   parsley	
<b>SOFTLY BRAISED RIBS</b>	13,50
Pickled cauliflower   cucumber   pomegranate seeds   soy and hoisin sauce   emping blado	
<b>SMALL CHEESE FONDUE</b>	14,75
Gruyere cheese   fresh vegetables   sourdough bread	
<b>SCALLOPS</b>	15,00
Pea puree   pancetta   pine nuts   balsamic syrup   cress	
<b>CARIBBEAN STEW</b>	12,50
Beef   carrot   snake beans   plum   potato sticks	
<b>CRISPY EGGPLANT</b>	7,50
tempura   Fresh cream lemon   smoked salt   tomato crumble   Parmesan cheese	
<b>CRISPY SOFT SHELL CRAB</b>	12,25
Little gem lettuce   fennel   cucumber   carrot   wasabi mayonnaise	
<b>STEAK</b>	10,50
Arugula   basil oil   Parmesan cheese   grissini	
<b>EMPANADAS</b>	7,75
2 Leek manchego cheese   2 spicy beef   smoked paprika salsa	

## DESSERT

<b>TOTALLY SHIRAZ</b>	7,50
Chocolate lava cake baked à la minute   blackberries   black pepper cream	
<b>ICE BOMBE</b>	8,50
Lemon   raspberry   chocolate   cherry coulis	
<b>CHERRY CRUMBLE PIE</b>	8,50
Amarena cherries   cherry liquor   pecan nuts   crumble   fresh cream	

DO YOU HAVE ALLERGIES? PLEASE LET US KNOW.