

# SHIRAZ

— *jardin des vins* —

## FOR THE FIRST APPETITE 6,50

Mixed nuts and olives

## ARTISANAL BREAD 5,50

Organic | garlic butter

## OYSTERS (PER PIECE) 3,75

Creuses Zeeland

## BURRATA 14,75

Marinated beet | citrus | 12 years old balsamic

## FRIED DUCK LIVER 17,50

Apple tarte tatin | Calvados

## FRESH TUNA A LA NICOISE 15,50

Crispy egg | olives | haricots verts

## BEEF TARTARE 15,50

Chive cream | anchovy chips | brioche

## THAI SALAD 14,50

Papaya | coriander | mango

## SALMON MARINATED 16,50

Soy | sesam | avocado | prawn tempura

## OCTOPUS SICILIAN STYLE 16,50

Tomato | lettuce | potato | raisins

## SHRIMP CROQUETTES (4X) 15,50

Parsley | cocktail sauce

## ZUCCHINI AND BEAN CURD 11,50

Grilled | soy sauce | peanuts crumble

## CHIPIRONES 13,50

Fried squids | aioli

## CHAUMES OUT OF THE OVEN 17,50

Figs | port | bread

## SUCCADE INDONESIAN STYLE 14,50

Ginger | limegrass | crispy rice

## EMPANADAS VEGAN 12,50

Vegetables | Marsala | avocado

## MUSHROOMS 14,75

Garlic | toast | cream of porcini mushrooms

## OLD CHEESE CROQUETTES (4X) 11,50

Dijon mustard

## PORK BELLY 14,50

4 skewers | soy sauce | cucumber | brochettes

## DUCK CONFIT 15,75

White beans | king bolet | apricot

## LINGUINI PASTA 15,50

Creamy truffle sauce | Parmesan

## MIXED PLATTERS

### CHARCUTERIE 16,50

Various Spanish and Italian meats

### CHEESES 15,50

Various hard and soft cheeses

### VEGETARIAN PLATTER 16,50

Grilled vegetables | burrata | tomato bruschetta

### SHIRAZ PLATTER 17,50

Cheese croquettes | charcuterie | olives | cheese

## DESSERT

### TIRAMISU 8,50

Cafe glacé | vanilla ice

### WARM CHOCOLATE CAKE 8,50

Orange | Pedro Ximenez | vanilla ice

### SCROPPINO 9,50

Prosecco | wodka | lemon

## SPECIALS

### RISOTTO WITH FRESH TRUFFLE 22,50

### BLACK TIGER GAMBA'S 27,50

Pasta | shellfish sauce | tomato

### IRISH TENDERLOIN 27,50

Celery | red wine sauce | fries

DO YOU HAVE AN ALLERGY? LET US KNOW