



## Starters

<b>Fresh "Fine de Claire" Oysters (F)</b>	6 pcs: 690	9 pcs: 990	12 pcs: 1290
<b>Sashimi</b>			350
Raw tuna, salmon & scallop with fresh wasabi & soy sauce			
<b>Ceviche</b>			290
Lime cured raw salmon and dory fillet with fresh cilantro and sweet potato-mash			
<b>Tartar Duo</b>			350
Tuna & salmon tartars, Asian & European style			
<b>Beef Tartar</b> (Australian Tenderloin)			490
With our secret marinade, Cognac, Capers, Parsley, Shallots, Egg yolk, Lime			
<b>Foie Gras poele</b>			490
Pan seared French fatty duck liver with fig chutney, Balsamic reduction & brioche			
<b>Foie Gras Ravioli</b>	Starter (3 pcs): 490		Main (6pcs) : 790
With Porcini mushrooms sauce & Truffle oil			
<b>Gambas al Ajillo</b>			350
Classic Spanish tapa of prawn, dried chili and garlic in sizzling Olive oil			
<b>Escargots Bourguignonnes (1/2 dozen)</b>			290
Gratinated French Vineyard Snails in Garlic-Parsley Butter			
<b>Frog Legs</b>			290
In garlic butter, served with a Tamarind-dry Chili dip			
<b>Lobster Bisque Soup</b>			390
Flambéed with Pastis and its prawn Ravioli			
<b>Alaska Scallops</b>			490
Seared, with Saffron-Curry sauce			



## **Salads**

<b>Caesar</b>	250
Romaine lettuce, bacon, croutons, capers, anchovies & Caesar dressing	
<b>Japanese Tiger – Prawn</b>	290
Warm marinated Tiger Prawns, red and green oak salad, radish, carrot & wasabi dressing	
<b>Cherry Tomato salad</b>	220
With balsamic vinaigrette, red onion & Italian basil	
<b>Crabmeat-Wasabi salad</b>	390
with Mango-Sesame salsa & fresh coriandre	
<b>Home Smoked Duck Breast</b>	290
with Rocket salad and shaved Parmesan	

## **Pastas**

<b>Pasta with wild Mushrooms &amp; Truffle – Cream sauce</b>	390
<b>Pasta with market fresh Seafood</b>	490
<b>Pasta with vodka, smoked Salmon &amp; Vodka-Dill-Cream sauce</b>	390
<b>Black Pasta with Saffron-Curry sauce &amp; Tiger – Prawns</b>	490
<b>Green Tagliatelle with Porcini sauce &amp; seared Alaska Scallops</b>	690



## Mains

<b>Rack of Lamb (NZ)</b>				890
With fresh thyme and garlic, its braised shallots in red wine sauce & gratin Dauphinois				
<b>Lamb Tenderloin (NZ)</b>				990
With Pommery Grain Mustard sauce, glazed veggies and Gratin				
<b>Beef Tenderloin 120 days grain fed (AUS)</b>	180 g r.	990	250 gr.	1290
"Mediterranean" seasonal vegetables, tagliatelle & Porcini-Cognac sauce				
<b>Tournedos "Rossini" (AUS/F)</b>	180 gr.	1300	250 gr.	1600
Angus 120 days grain fed beef tenderloin topped with pan seared Foie Gras, Truffle-Portwine sauce, veggies & tagliatelle				
<b>Chicken "Teriyaki"</b>				490
Japanese style glazed chicken thighs with Udon Noodles & spicy coconut sauce				
<b>Duck breast "Pomelo"</b>				590
With spicy Thai pomelo salad, Sweet Potato Mash & Tamarind sauce				
<b>Flight &amp; Tide</b>				750
Pan seared Duck Breast & Tiger Prawns, Foie Gras-Orange sauce, potato gratin & seasonal vegetables				
<b>Seabass, pan seared</b>				590
With sautéed Asian vegetables, Taro Puree & Galanga Coconut sauce				



## **Mains**

### **Poached Dory roses**

590

On Truffled mushrooms Duxelle, with Gratin & sugar peas

### **DeDos – Tuna**

790

Pan seared Yellow-Fin Tuna fillet in Cashew nut – black pepper robe  
Taboulé & wasabi-crème fraiche



## Desserts

<b>DeDos Chocolate Mousse Dreams</b>	290
<b>Moelleux au Chocolat</b> (allow 20 minutes) Warm chocolate cake with a melting heart & strawberry sorbet	390
<b>Ice Cream and Sorbets</b> per Scoop Ice Cream: Chocolate, Vanilla Sorbet: Lemon, Passion Fruit, Young Coconut, Strawberry	120
<b>Sorbet "Collonel"</b> Lemon sorbet with Absolut Vodka	250
<b>Ginger crème brulee</b> With mango	250
<b>Afogato</b> Vanilla ice cream drowning in espresso with amaretto	250
<b>Blueberry Cheese Cake</b> with mixed Berries Coulis	250
<b>Crepe Suzette</b> Flambéed at your table with Grand Marnier	350
<b>Irish Coffee</b>	290

**Please ask us for our Digestives, Port wine, Cognac, Cigars etc.**