



Starters

Fresh "Fine de Claire" #3 Oysters (F)	6 pcs: 690	9 pcs: 990	12 pcs: 1290
Grilled Tofu (vgn)	250		
marinated with thai herbs, pak choy salad, pickled shallots & Pomegranate			
Sashimi	290		
Salmon & Tuna			
Ceviche (gf)	290		
lime cured raw salmon and dory fillet with fresh cilantro and sweet potato-mash			
Tartar Duo	290		
tuna & salmon tartars, asian & european style			
Gambas al Ajillo (gf)	290		
classic spanish tapa of prawn, dried chili and garlic in sizzling olive oil			
Lobster Bisque Soup	290		
flambéed with pastis and its prawn ravioli			
Alaska Scallops (gf)	390		
seared, with saffron-curry sauce			
Beef Tartar (Australian Tenderloin) (gf)	390		
with our secret marinade, cognac, capers, parsley, shallots, egg yolk, lime			
Foie Gras poele	390		
pan seared french fatty duck liver with fig chutney, balsamic reduction & brioche			
Foie Gras Ravioli	Starter (3pcs) : 390		
with porcini mushrooms sauce & truffle oil		Main (6pcs) : 690	
Escargots Bourguignonnes (1/2 dozen) (gf)	290		
gratinated french vineyard snails in garlic-parsley butter			
Topinambour soup	250		
with green asparagus & smoked Paprika oil			



Salads

Cherry Tomato salad (vgn)(gf) with balsamic vinaigrette, red onion & italian basil	190
Quinoa salad (vgn)(gf) with eggplant, confit cherry tomatoes, edamame and rocket	290
- topped with tiger prawns	450
Caesar romaine lettuce, bacon, croutons, capers, anchovies & caesar dressing	250
Crabmeat-Wasabi salad with Mango-Sesame salsa & fresh coriander	390

Pasta

Pasta with lime-chili sauce, fried zucchini, eggplant and rocket salad (v)	390
- topped with chicken	490
Pasta with wild mushrooms & truffle-cream sauce (v)	390
Pasta with market fresh seafood	550
Green tagliatelle with porcini sauce & seared alaska scallops	690



Mains

Quinotto (v)(gf)		490
quinoa coked like a risotto with vegetables, cherry tomatoes & raisin		
Pan seared Tofu (vgn)		550
with tamarind sauce, spicy pomelo salad & sautéed asia vegetables		
Ricotta Gnocchi (v)		590
with wild mushroom-cream sauce, fresh herbs & truffle oil		
Rack of Lamb (NZ)		890
with fresh thyme and garlic, braised shallots in red wine sauce & ricotta gnocchi		
Beef Tenderloin 120 days grain fed (AUS)	180 gr.	990
mediterranean vegetables, green tagliatelle & porcini-cognac sauce	250 gr.	1290
Tournedos "Rossini" (AUS/F)	180 gr.	1300
angus 120 days grain fed beef tenderloin	250 gr.	1600
pan seared foie gras, truffle-portwine sauce, veggies & topinambour		
Chicken "Teriyaki"		450
japanese style glazed chicken thighs with udon noodles & coconut-curry sauce		
Duck breast "Pomelo"		490
with spicy thai pomelo salad, sweet potato mash & tamarind sauce		
Seabass, pan seared		490
with sautéed asian vegetables, taro puree & galanga coconut sauce		
DeDos – Tuna		690
pan seared yellow-fin tuna fillet in cashew nut - black pepper robe quinoa & wasabi-crème fraiche		



Desserts

DeDos Chocolate Mousse Dreams	290
Moelleux au Chocolat (allow 20 minutes) warm chocolate cake with a melting heart & strawberry sorbet	390
Ice Cream and Sorbets per scoop ice cream: chocolate, vanilla sorbet: lemon, passion fruit, young coconut, strawberry	120
Sorbet "Collonel" lemon sorbet with absolut vodka	250
Ginger crème brulee with mango	250
Afogato vanilla ice cream drowning in espresso with amaretto	250
Blueberry Cheese Cake with mixed berries coulis	250
Crepe Suzette flambéed at your table with grand marnier	350
Irish Coffee	290

Please ask us for our digestives, port wine, cognac, cigars etc.