



## Starters

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



## Salads

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

## Pasta

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



## Mains

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