



Starters

Fresh "Fine de Claire" #3 Oysters (F)	6 pcs: 690	9 pcs: 990	12 pcs: 1290
Grilled Tofu (vgn)	290		
marinated with thai herbs, pak choy salad, pickled shallots & pomegranate			
Sashimi	350		
Salmon & Tuna			
Ceviche (gf)	350		
lime cured raw salmon and dory fillet with fresh cilantro and sweet potato-mash			
Tartar Duo	350		
tuna & salmon tartars, asian & european style			
Gambas al Ajillo (gf)	350		
classic spanish tapa of prawn, dried chili and garlic in sizzling olive oil			
Lobster Bisque Soup	350		
flambéed with pastis and its prawn ravioli			
Alaska Scallops (gf)	450		
seared, with saffron-curry sauce			
Beef Tartar (Australian Tenderloin) (gf)	490		
with our secret marinade, cognac, capers, parsley, shallots, egg yolk, lime			
Foie Gras poele	490		
pan seared french duck liver with fig chutney, balsamic reduction & brioche			
Foie Gras Ravioli			Starter (3pcs) : 490
with porcini mushrooms sauce & truffle oil			Main (6pcs) : 890
Escargots Bourguignonnes (1/2 dozen) (gf)	350		
gratinated french vineyard snails in french butter "Café de Paris"			
Topinambour soup	290		
with green asparagus & smoked Paprika oil			



Salads

Cherry Tomato salad (vgn)(gf) with balsamic vinaigrette, red onion & italian basil	250
Quinoa salad (vgn)(gf) with eggplant, confit cherry tomatoes, edamame and rocket	350
- topped with tiger prawns	490
Caesar romaine lettuce, bacon, croutons, capers, anchovies & caesar dressing	290
- With prawns	390
Crabmeat-Wasabi salad with Mango-Sesame salsa & fresh coriander	450

Pasta

Pasta with lime-chili sauce, fried zucchini, eggplant and rocket salad (v)	450
- topped with chicken	590
Pasta with wild mushrooms & truffle-cream sauce (v)	450
Pasta with market fresh seafood	590
Green tagliatelle with porcini sauce & seared alaska scallops	790



Mains

Quinotto (v)(gf) quinoa coked like a risotto with vegetables, cherry tomatoes & raisin		550
Pan seared Tofu (vgn) with tamarind sauce, spicy pomelo salad & sautéed asia vegetables		550
Ricotta Gnocchi (v) with wild mushroom-cream sauce, fresh herbs & truffle oil		590
Rack of Lamb (NZ), slow cooked & served Pink with fresh thyme and garlic, braised shallots in red wine sauce & ricotta gnocchi		990
Beef Tenderloin 120 days grain fed (AUS) mediterranean vegetables, green tagliatelle & porcini-cognac sauce	180 gr. 250 gr.	990 1290
Tournedos "Rossini" (AUS/F) (gf) angus 120 days grain fed beef tenderloin pan seared foie gras, truffle-portwine sauce, veggies & topinambour	180 gr. 250 gr.	1400 1800
Chicken "Teriyaki" japanese style glazed chicken thighs with Japanese udon noodles & coconut-curry sauce		550
Duck breast "Pomelo" (gf), slow cooked & served Pink with spicy thai pomelo salad, sweet potato mash & tamarind sauce		590
Seabass, pan seared with sautéed asian vegetables, taro puree & galanga coconut sauce		590
DeDos – Tuna pan seared yellow-fin tuna fillet in cashew nut - black pepper robe quinoa & wasabi-crème fraiche		790



Desserts

DeDos Chocolate Mousse Dreams (gf)	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" (gf) (vgn) lemon sorbet with absolut vodka	250
Ginger crème brulee (gf) with mango	250
Afogato vanilla ice cream drowning in espresso with amaretto	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.