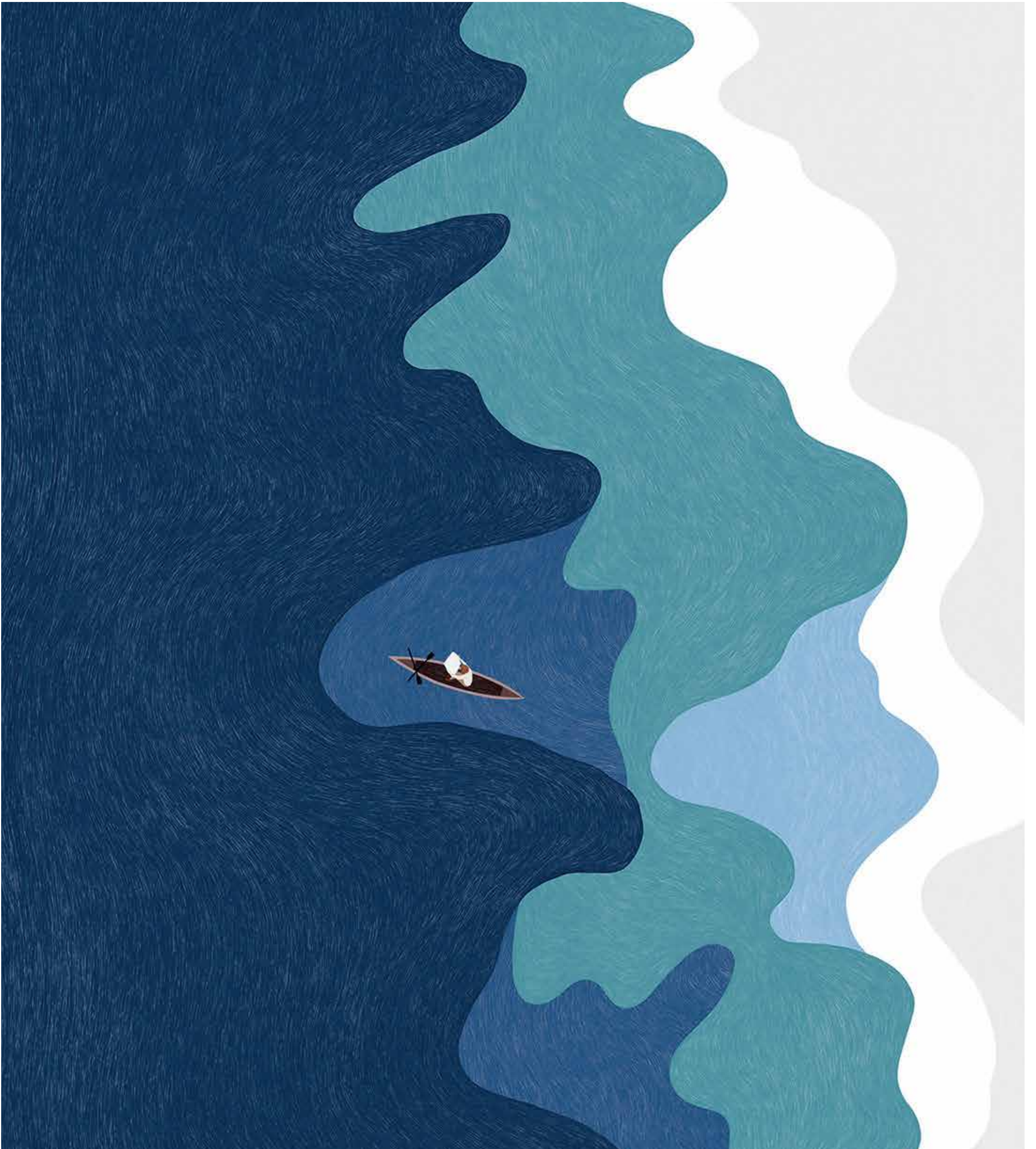


BAR DU PORT



FOOD MENU CONTENTS

- 3 STARTERS TO SHARE
- 3 RAW
- 4 SALADS
- 5 PIZZA & PASTA
- 6 MAINS AND SIDES
- 7 DESSERTS
- 8 KIDS MENU

À PARTAGER - TO SHARE

Edamame au sel fumé 150.000 (SO)(V)
Smoked salty edamame

Patatine avec sauce à la truffle 140.000 (D)
Truffle potato chips

Mini Tacos au Saumon 350.000 (E)(SO)(S)
Fresh salmon, spicy kimichi sauce, teryaki, sesame seeds, corn tortilla

Nems au saumon frais 230.000 (SO)(SF)
Fresh salmon, rice paper rolls

Cubes de boeuf Rossini, foie gras poêlé, huile de truffes d'Italie 430.000 (G)
Prime beef cubes topped with seared foie gras, Italian truffle oil

Mini burgers de canard, cèpes, chutney de poires, oignons caramélisés 490.000 (G)(D)(E)(N)(SO)(S)
Duck mini burgers, porcini, pear chutney and caramelized onions

Poulet croustillant, sauce épicee 250.000 (G)(D)(N)(SO)
Crunchy chicken strips and chili garlic dip

Calamar croustillant avec sauce ranch aux herbes 290.000 (G)(D)(E)(SF)
Crispy calamari with herbs ranch sauce

Tortillas croustillant à la crème d'avocat citron 180.000 (G)(N)(V)
Thin tortilla crust topped with avocado, lemon, wild rocca, almonds, chili pepper

Rôti de bœuf classique 400.000 (G)(D)(E)(N)(SO)(S)
Sliced bread, homemade roast beef, iceberg, fresh tomato, radish, grainy mustard mayo sauce

Bruschetta burrata 540.000 (G)(D)(E)(N)(SO)(S)
Burrata cheese, French country bread, bayaldi sauce

CRU - RAW

Tartare de saumon frais au confit de citron et avocat 460.000 (SF)(G)
Salmon tartare, lemon confit and avocado

Ceviche de saumon 470.000 (SF)(SO)
Salmon ceviche

Tuna Tataki, thon mariné sauce ponzu 280.000 (SO)(SF)(S)
Marinated tuna, ponzu sauce

Carpaccio de sériole, huile d'olive, câpres, zeste de citron 440.000 (SF)
Amberjack, virgin olive oil, dill, capers and lemon zest

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(S) Sesame (V) Vegan, Vegetarien (A) Alcohol, Alcool

SALADES - SALADS

Quinoa, pommes verte, canneberges séchées 170.000 (V)
Quinoa, green apple, dried cranberries

Salade de dattes au fleur d'oranger 220.000 (D)(N)
Date salad, orange blossom and goat cheese

Lentilles vertes, tomates cerises, épinards et sauce balsamique 150.000 (N)(V)
French green lentils, cherry tomatoes, baby spinach, balsamic dressing

Salade de steak au vinaigre balsamique 440.000 (D)
Steak salad, balsamic dressing

Salade tropicale aux crevettes 400.000 (SF)
Grilled shrimps, grilled pineapple, mesclun, sweet chili dressing

Salade de nouilles soba au poulet grillé, vinaigrette asiatique 210.000 (G)(D)(E)(N)(SO)(S)
*Grilled marinated chicken soba noodles, Chinese cabbage
carrots and Asian dressing*

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PIZZAS - PIZZA

Pizza fine aux champignons et truffes 350.000 (G)(D)
Thin crust topped with truffle cream, mozzarella cheese, mushrooms and wild rocca

Pizza jambon fromage et champignons 280.000 (G)(D)
Ham cheese and mushroom

Pizza bresaola 420.000 (G)(D)
Smoked duck breast, hoisin sauce, sesame oil, cheese and scallions

Pizza fine végétarienne 230.000 (G)(D)
Thin vegetarian crust, grilled eggplant, zucchini, tomatoes mushrooms, bell pepper and mozzarella cheese

Pizza margherita 210.000 (G)(D)
Tomatoes, cheese and fresh basil

PÂTES - PASTA

Penné à la sauce vodka épicée 280.000 (G)(D)(E)(A)
Spicy vodka sauce

Penné à l'Arrabbiata aux crevettes 310.000 (G)(E)(SF)
Shrimp penne Arrabbiata, spicy tomato sauce and shrimps

Ravioli de cèpes aux truffes 350.000 (G)(D)(E)
Cepe ravioli with truffles

Gnocchi pesto 320.000 (G)(D)(E)(N)
Gnocchi pesto with stracciatella

Paccheri, aubergine et burrata 320.000 (G)(D)
Eggplant, cheesy tomato sauce and burrata

Risotto Limone avec crevettes 540.000 (SF)(D)
Shrimp risotto with lemon

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VIANDES - MEAT

Poulet sauce aux herbes 320.000 (G)(D)
Grilled chicken breast, broccoli, roasted baby potatoes, herbs sauce

Hamburger maison, wasabi gingembre sauce, lettuces et frites allumettes 470.000
(G)(D)(E)(N)(SO)(S)
Australian beef black angus homemade burger, pickled ginger, lettuce, french fries

Filet de bœuf MB3+, purée de pommes de terre, sauce aux cèpes 1.800.000 (G)(D)
Australian mb3+ with mashed potatoes and cepe sauce

Entrecôte MB5+, pommes de terre grelots rôties, sauce bordelaise 3.600.000 (G)(D)
Entrecôte MB5+, roasted baby potato, bordelaise sauce

FISH - POISSONS

Saumon grillé, pommes de terre au beurre cremeux 780.000 (SF)
Wild atlantic grilled salmon, creamy butter baby potatoes

Loup de mer grillée avec ratatouille légumes 650.000 (SF)(A)
Grilled sea bass fillet with ratatouille

ACCOMPAGNEMENTS - SIDES

Salade verte 120.000 (V)
Green salad

Frites alumettes 80.000 (V)
French fries

Broccoli à la vapeur 80.000 (V)
Steamed broccoli

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A MODERN MENU INSPIRED BY THE FINEST PRODUCE
AND FORAGED FLAVOURS FROM AROUND THE WORLD

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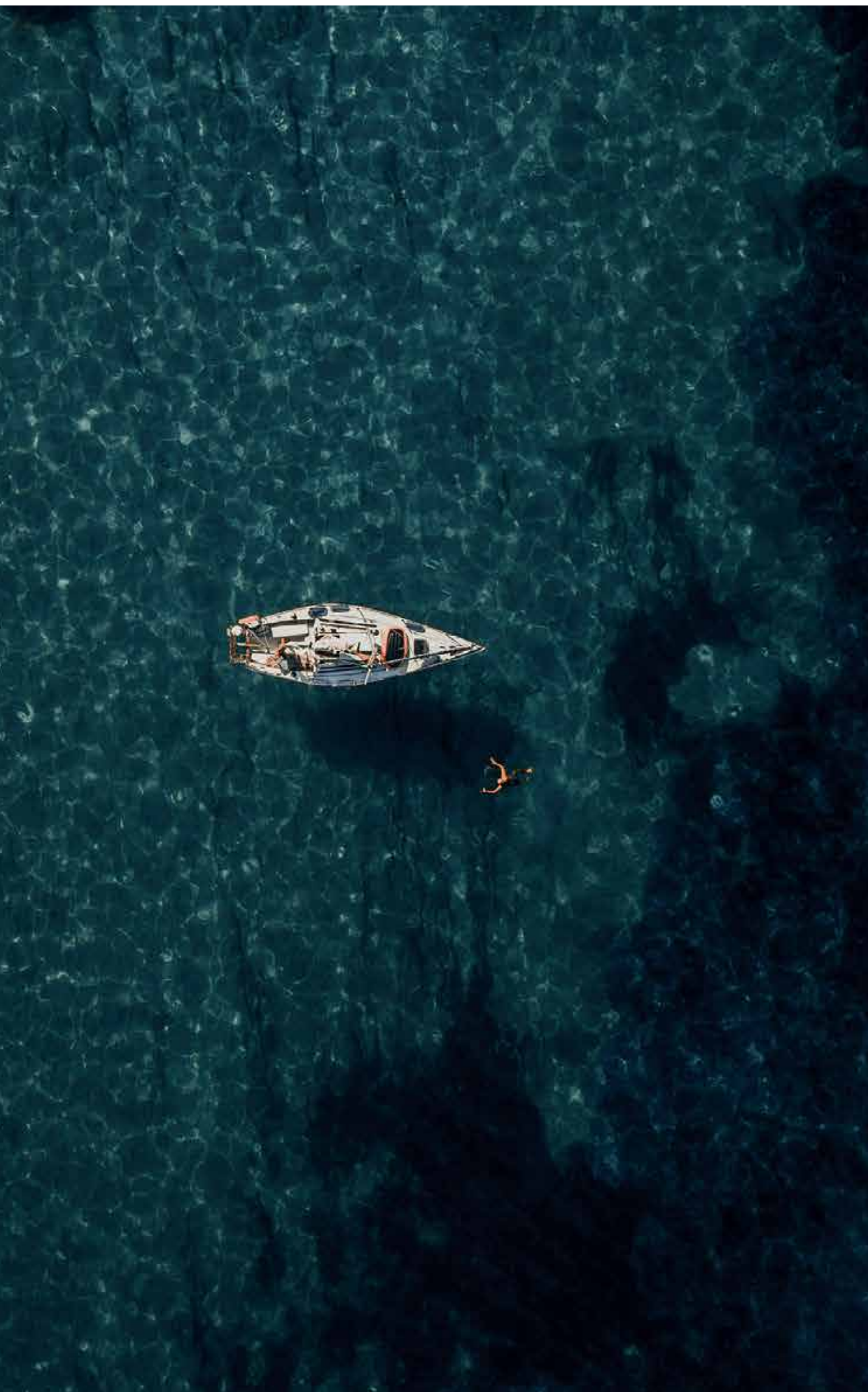
DESSERTS

Gâteau fondant chocolat (*sert deux*) 270.000 (G)(D)
Fondant chocolate cake (serves two)

Sorbet à la crème glacée (*3 boules*) 120.000
Ice cream sorbet (3 scoops)

Pain perdu caramel beurre salé, glace vanille (*sert deux*) 400.000 (G)(D)(E)(N)(SO)(S)
French toast, salty butter caramel, vanilla ice cream

Baklava, glace de yaourt à la fraise 220.000 (G)(D)(N)
Baklava, strawberry yogurt ice cream



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Menu Series No. **001**

KIDS MENU

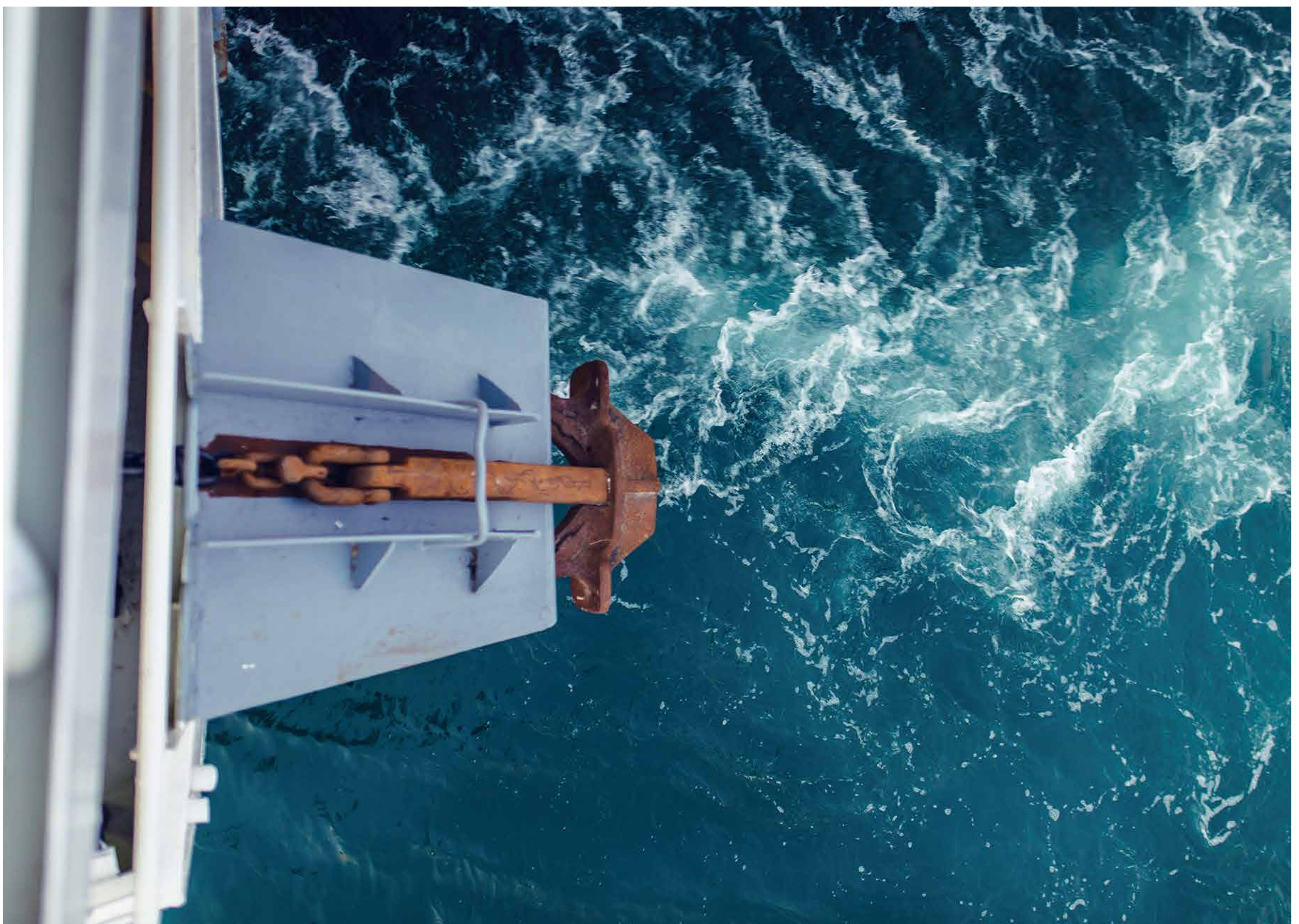
Penne pomodoro sauce rouge 140.000
Penne with red sauce

Bianca Penne sauce blanche 140.000
Penne with white sauce

Frites 80.000
French fries

Chicken tenders avec frites 180.000
Chicken tenders with fries

Pizza bambini sauce tomate et mozzarella 140.000
Pizza sauce tomate et mozzarella



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