

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

A PARTAGER - TO SHARE

Edamame au sel fumé 125.000 (SO)(V)
Smoked salty edamame

Patatine avec sauce à la truffle 115.000 (D)
Truffle potato chips

Mini Tacos au Saumon 295.000 (E)(SO)(S)
Fresh salmon, spicy kimichi sauce, teryaki, sesame seeds, corn tortilla

Nems au saumon frais 195.000 (SO)(SF)
Fresh salmon, rice paper rolls

Cubes de boeuf Rossini, foie gras poêlé, huile de truffes d'Italie 360.000 (G)
Prime beef cubes topped with seared foie gras, Italian truffle oil

Mini burgers de canard, cèpes, chutney de poires, oignons caramélisés 410.000 (G)(D)(E)(N)(SO)(S)
Duck mini burgers, porcini, pear chutney and caramelized onions

Poulet croustillant, sauce épicee 205.000 (G)(D)(N)(SO)
Crunchy chicken strips and chili garlic dip

Calamar croustillant avec sauce ranch aux herbes 245.000 (G)(D)(E)(SF)
Crispy calamari with herbs ranch sauce

Tortillas croustillant à la crème d'avocat citron 150.000 (G)(N)(V)
Thin tortilla crust topped with avocado, lemon, wild rocca, almonds, chili pepper

Rôti de bœuf classique 335.000 (G)(D)(E)(N)(SO)(S)
Sliced bread, homemade roast beef, iceberg, fresh tomato, radish, grainy mustard mayo sauce

Bruschetta burrata 450.000 (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 385.000 (SF)(G)
Salmon tartare, lemon confit and avocado

Ceviche de saumon 390.000 (SF)(SO)
Salmon ceviche

Tuna Tataki, thon mariné sauce ponzu 235.000 (SO)(SF)(S)
Marinated tuna, ponzu sauce

Carpaccio de sériole, huile d'olive, câpres, zeste de citron 365.000 (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 145.000 (V)
Quinoa, green apple, dried cranberries

Salade de dattes au fleur d'oranger 185.000 (D)(N)
Date salad, orange blossom and goat cheese

Lentilles vertes, tomates cerises, épinards et sauce balsamique 125.000 (N)(V)
French green lentils, cherry tomatoes, baby spinach, balsamic dressing

Salade de steak au vinaigre balsamique 370.000 (D)
Steak salad, balsamic dressing

Salade tropicale aux crevettes 335.000 (SF)
Grilled shrimps, grilled pineapple, mesclun, sweet chili dressing

Salade de nouilles soba au poulet grillé, vinaigrette asiatique 175.000 (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 290.000 (G)(D)
Thin crust topped with truffle cream, mozzarella cheese, mushrooms and wild rocca

Pizza jambon fromage et champignons 235.000 (G)(D)
Ham cheese and mushroom

Pizza bresaola 350.000 (G)(D)
Smoked duck breast, hoisin sauce, sesame oil, cheese and scallions

Pizza fine vegetarienne 195.000 (G)(D)
Thin vegetarian crust, grilled eggplant, zucchini, tomatoes mushrooms, bell pepper and mozzarella cheese

Pizza margherita 175.000 (G)(D)
Tomatoes, cheese and fresh basil

PÂTES - PASTA

Penné à la sauce vodka épicée 235.000 (G)(D)(E)(A)
Spicy vodka sauce

Penné à l'Arrabbiata aux crevettes 255.000 (G)(E)(SF)
Shrimp penne Arrabbiata, spicy tomato sauce and shrimps

Ravioli de cèpes aux truffes 290.000 (G)(D)(E)
Cepe ravioli with truffles

Gnocchi pesto 270.000 (G)(D)(E)(N)
Gnocchi pesto with stracciatella

Paccheri, aubergine et burrata 265.000 (G)(D)
Eggplant, cheesy tomato sauce and burrata

Risotto Limone avec crevettes 450.000 (SF)(D)
Shrimp risotto with lemon

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VIANDES - MEAT

Poulet sauce aux herbes 265.000 (G)(D)
Grilled chicken breast, broccoli, roasted baby potatoes, herbs sauce

Hamburger maison, wasabi gingembre sauce, lettuces et frites allumettes 355.000
(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 1.500.000 (G)(D)
Australian mb3+ with mashed potatoes and cepe sauce

Entrecôte MB5+, pommes de terre grelots rôties, sauce bordelaise 3.200.000 (G)(D)
Entrecôte MB5+, roasted baby potato, bordelaise sauce

FISH - POISSONS

Saumon grillé, pommes de terre au beurre cremeux 650.000 (SF)
Wild atlantic grilled salmon, creamy butter baby potatoes

Loup de mer grillée avec ratatouille légumes 540.000 (SF)(A)
Grilled sea bass fillet with ratatouille

ACCOMPAGNEMENTS - SIDES

Salade verte 65.000 (V)
Green salad

Frites alumettes 65.000 (V)
French fries

Broccoli à la vapeur 65.000 (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*) 225.000 (G)(D)
Fondant chocolate cake (serves two)

Sorbet à la crème glacée (*3 boules*) 90.000
Ice cream sorbet (3 scoops)

Pain perdu caramel beurre salé, glace vanille (*sert deux*) 330.000 (G)(D)(E)(N)(SO)(S)
French toast, salty butter caramel, vanilla ice cream

Baklava, glace de yaourt à la fraise 185.000 (G)(D)(N)
Baklava, strawberry yogurt ice cream



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Menu Series No. **001**

KIDS MENU

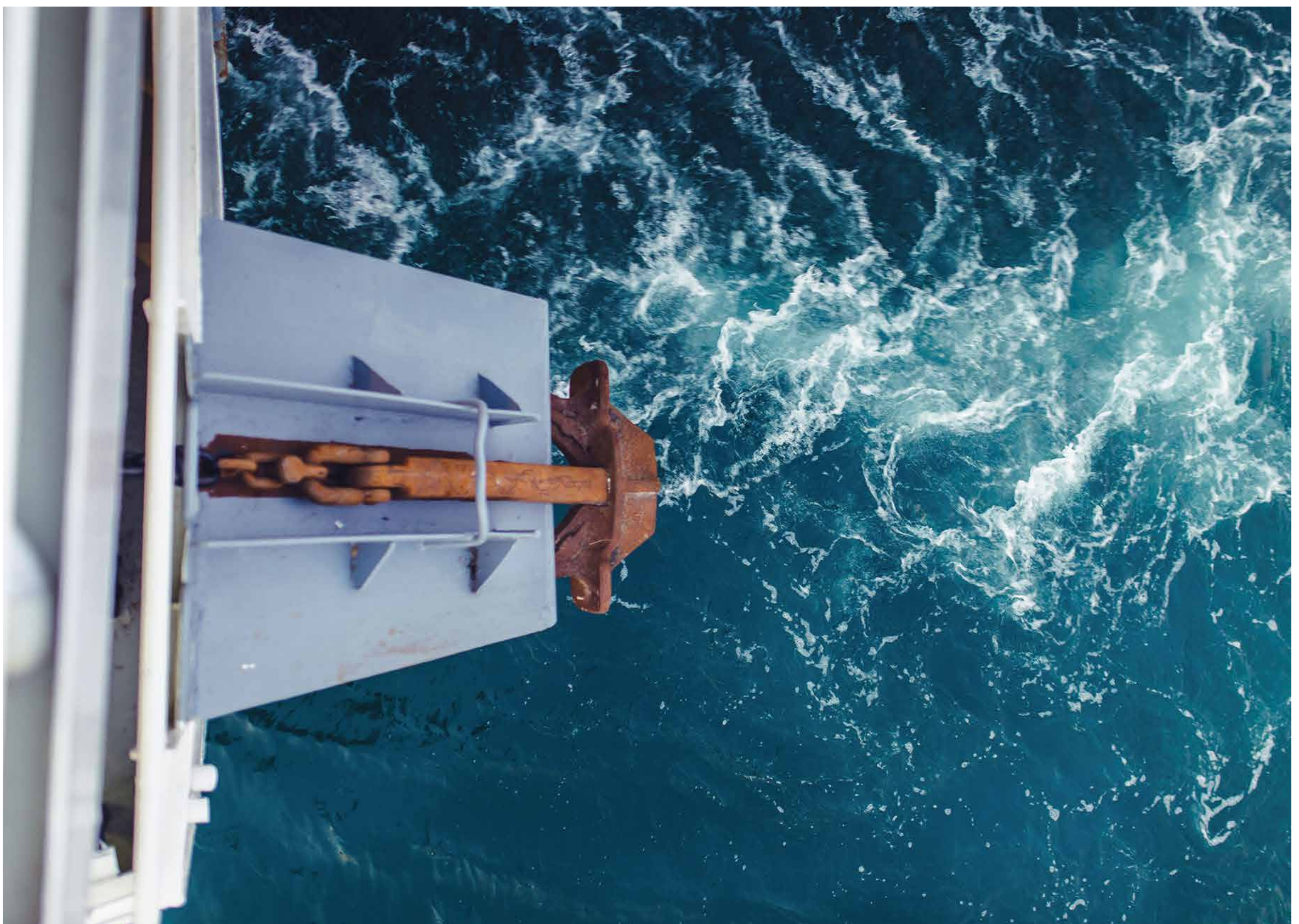
Penne pomodoro sauce rouge 120.000
Penne with red sauce

Bianca Penne sauce blanche 120.000
Penne with white sauce

Frites 65.000
French fries

Chicken tenders avec frites 150.000
Chicken tenders with fries

Pizza bambini sauce tomate et mozzarella 120.000
Pizza sauce tomate et mozzarella



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