

# BAR DU PORT



## FOOD MENU CONTENTS

- STARTERS TO SHARE
- RAW
- SALADS
- PIZZA & PASTA
- MAINS AND SIDES
- DESSERTS
- KIDS MENU

## À PARTAGER - TO SHARE

Edamame au sel fumé 6 (SO)(V)  
*Smoked salty edamame*

Patatine avec sauce à la truffle 7 (D)  
*Truffle potato chips*

Mini tacos au saumon 16 (E)(SO)(S)  
*Fresh salmon, spicy kimichi sauce, teryaki, sesame seeds, corn tortilla*

Nems au saumon frais 10 (SO)(SF)(S)  
*Fresh salmon, rice paper rolls*

Cubes de boeuf Rossini, foie gras poêlé, huile de truffes d'Italie 19 (G)(SO)  
*Prime beef cubes topped with seared foie gras, Italian truffle oil*

Mini burgers aux champignons 23 (G)(D)(E)  
*Mushroom mini burgers, australian beef patty, creamy mushroom and mayo truffle sauce, cheddar cheese*

Poulet croustillant, sauce épicée 12 (G)(D)(N)(SO)  
*Crunchy chicken strips and chili garlic dip*

Calamar croustillant avec sauce ranch aux herbes 12 (G)(D)(E)(SF)  
*Crispy calamari with herbs ranch sauce*

Tortillas croustillant à la crème d'avocat citron 9 (G)(N)  
*Thin tortilla crust topped with avocado, lemon, wild rocca, almonds, chili pepper*

Poutargue de mulet 56 (SF)  
*French bottarga, smooth garlic, virgin olive oil*

Assiette de saumon fumé 19 (G)(D)(S)  
*Smoked salmon, grape fruit, green herbs, crispy bread, philadelphia creamy cheese, black sesame and lemon oil dressing*

Plateau de charcuterie 56 (D)(G)(N)  
*Chef selection of cold cuts, cheese and fruits*

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## CRU - RAW

Tartare de saumon frais au confit de citron et avocat 20 (G)(SF)  
*Salmon tartare, lemon confit and avocado*

Ceviche de saumon 21 (SF)(SO)  
*Salmon ceviche*

Tuna tataki, thon mariné sauce ponzu 13 (SO)(SF)(S)  
*Marinated tuna, ponzu sauce*

Trio de ceviche 50 (SO)(SF)  
*Fresh raw salmon, tuna and octopus ceviche chili sauce, citrus sauce and ginger yuzu*

## SALADES - SALADS

Quinoa, pommes vertes, canneberges séchées 8 (V)  
*Quinoa, green apple, dried cranberries*

Salade de dattes au fleur d'oranger 10 (D)(N)  
*Date salad, orange blossom and goat cheese*

Lentilles vertes, tomates cerises, épinards et sauce balsamique 7 (N)(V)  
*French green lentils, cherry tomatoes, baby spinach, balsamic dressing*

Salade de steak au vinaigre balsamique 20 (D)  
*Steak salad, balsamic dressing*

Salade de crabe frais 44 (SF)  
*Fresh crab, baby gem, green apple, avocado, beetroot and white balsamic dressing*

Salade de nouilles soba au poulet grillé, vinaigrette Asiatique 9 (G)(SO)(S)(D)(E)(N)  
*Grilled marinated chicken soba noodles, Chinese cabbage carrots and Asian dressing*

Bresaola & burrata salade 22 (D)(N)  
*Bresaola, mini burrata, wild rockette, cherry tomatoes, caramelized walnuts and white balsamic dressing*

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## PIZZAS - PIZZA

Pizza fine aux champignons et truffes 13 (G)(D)  
*Thin crust topped with truffle cream, Mozzarella cheese, mushrooms and wild rocca*

Pizza jambon fromage et champignons 10 (G)(D)  
*Ham cheese and mushrooms*

Pizza bresaola 17 (G)(D)  
*Tomato sauce, Mozzarella cheese, bresaola, sundried tomatoes, baby rocca and Parmesan*

Pizza fine vegetarienne 9 (G)(D)  
*Thin vegetarian crust, grilled eggplant, zucchini, tomatoes mushrooms, bell pepper and Mozzarella cheese*

Pizza margherita 8 (G)(D)  
*Tomatoes, cheese and fresh basil*

## PÂTES - PASTA

Rigatoni à la sauce vodka épicée 10 (G)(D)(E)(A)  
*Spicy vodka sauce*

Penné à l'Arrabbiata aux crevettes 13 (G)(SF)(E)  
*Shrimp penne Arrabbiata, spicy tomato sauce and shrimps*

Ravioli de cèpes aux truffes 14 (G)(D)(E)  
*Cepe ravioli with truffles*

Gnocchi pesto 12 (G)(D)(E)(N)  
*Gnocchi pesto with stracciatella*

Risotto Limone avec crevettes 20 (SF)(D)  
*Shrimp risotto with lemon*

Linguine aux saumon 19 (A)(SE)(D)  
*Linguine pasta, smoked salmon, fresh creamy sauce and capers*

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## VIANDES - MEAT

Poulet sauce aux herbes 13 (D)(G)

*Grilled chicken breast, broccoli, roasted baby potatoes, herbs sauce*

Hamburger maison, wasabi gingembre sauce, lettuces et frites allumettes 24  
(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 81 (G)(D)

*Australian MB cups+ with mashed potatoes and cepe sauce*

Entrecôte MB5+, pommes de terre grelots rôties, sauce bordelaise 141 (G)(D)

*Entrecôte MB5+, roasted baby potatoes, bordelaise sauce*

Filet de bœuf MB3(1Kg) 370 (SO)

*Grain-Fed prime angus MB3, sauteed vegetables, whole grain mustard served with chimichurri truffle sauce*

## FISH - POISSONS

Saumon grillé, pommes de terre au beurre crémeux 35 (SF)

*Wild atlantic grilled salmon, creamy butter baby potatoes*

Loup de mer grillée avec ratatouille légumes 28 (SF)(A)

*Grilled sea bass fillet with ratatouille*

## ACCOMPAGNEMENTS - SIDES

Salade verte 4 (V)

*Green salad*

Frites alumettes 3 (V)

*French fries*

Broccoli à la vapeur 3 (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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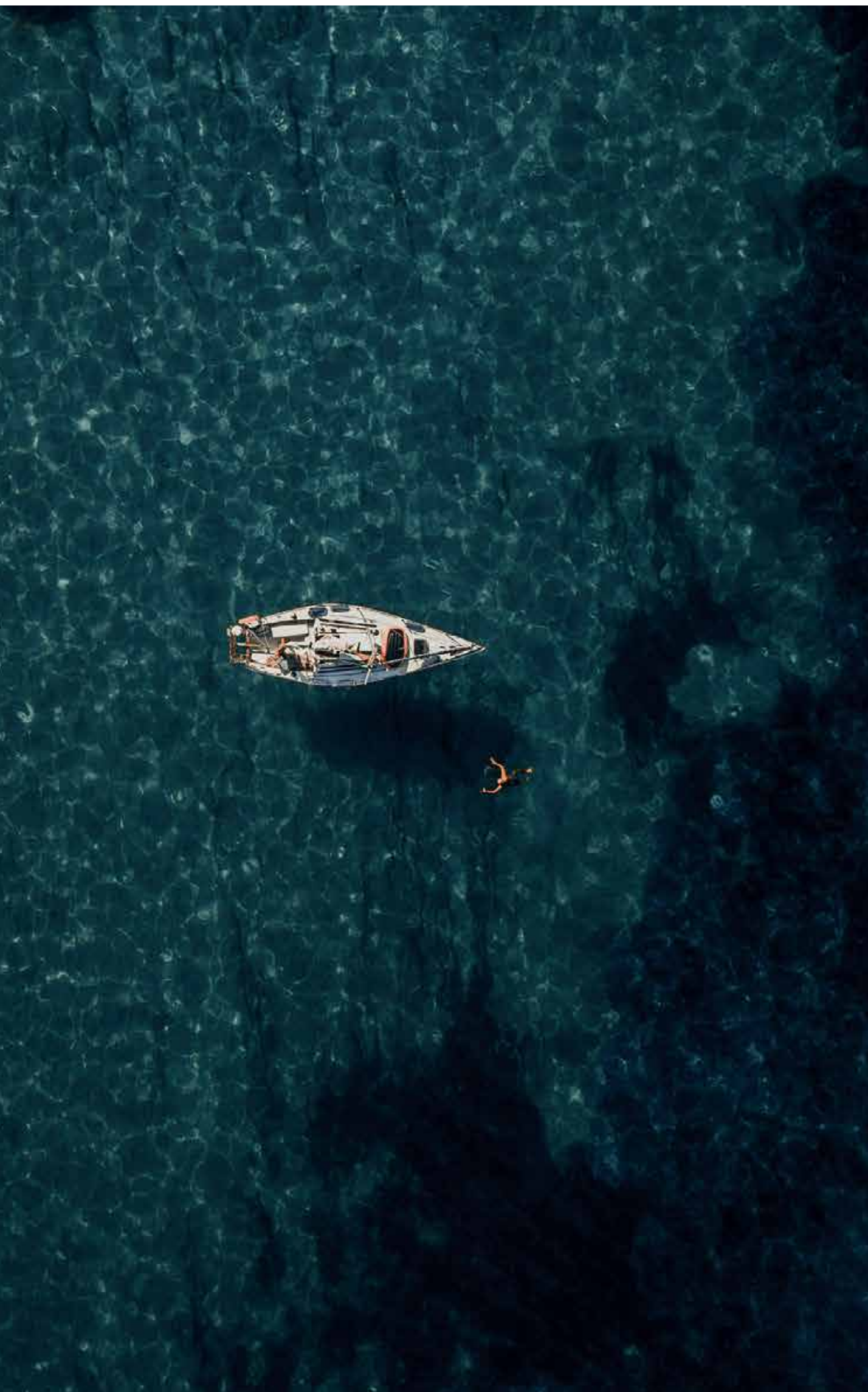
## DESSERTS

Gâteau fondant chocolat (*sert deux*) 12 (G)(D)  
*Fondant chocolate cake (serves two)*

Sorbet à la crème glacée (*3 boules*) 6  
*Ice cream sorbet (3 scoops)*

Pain perdu caramel beurre salé, glace vanille (*sert deux*) 17 (G)(D)(E)(N)(SO)(S)  
*French toast, salty butter caramel, vanilla ice cream*

Baklava, glace de yaourt à la fraise 11 (G)(D)(N)  
*Baklava, strawberry yogurt ice cream*



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Menu Series No. **001**

## KIDS MENU

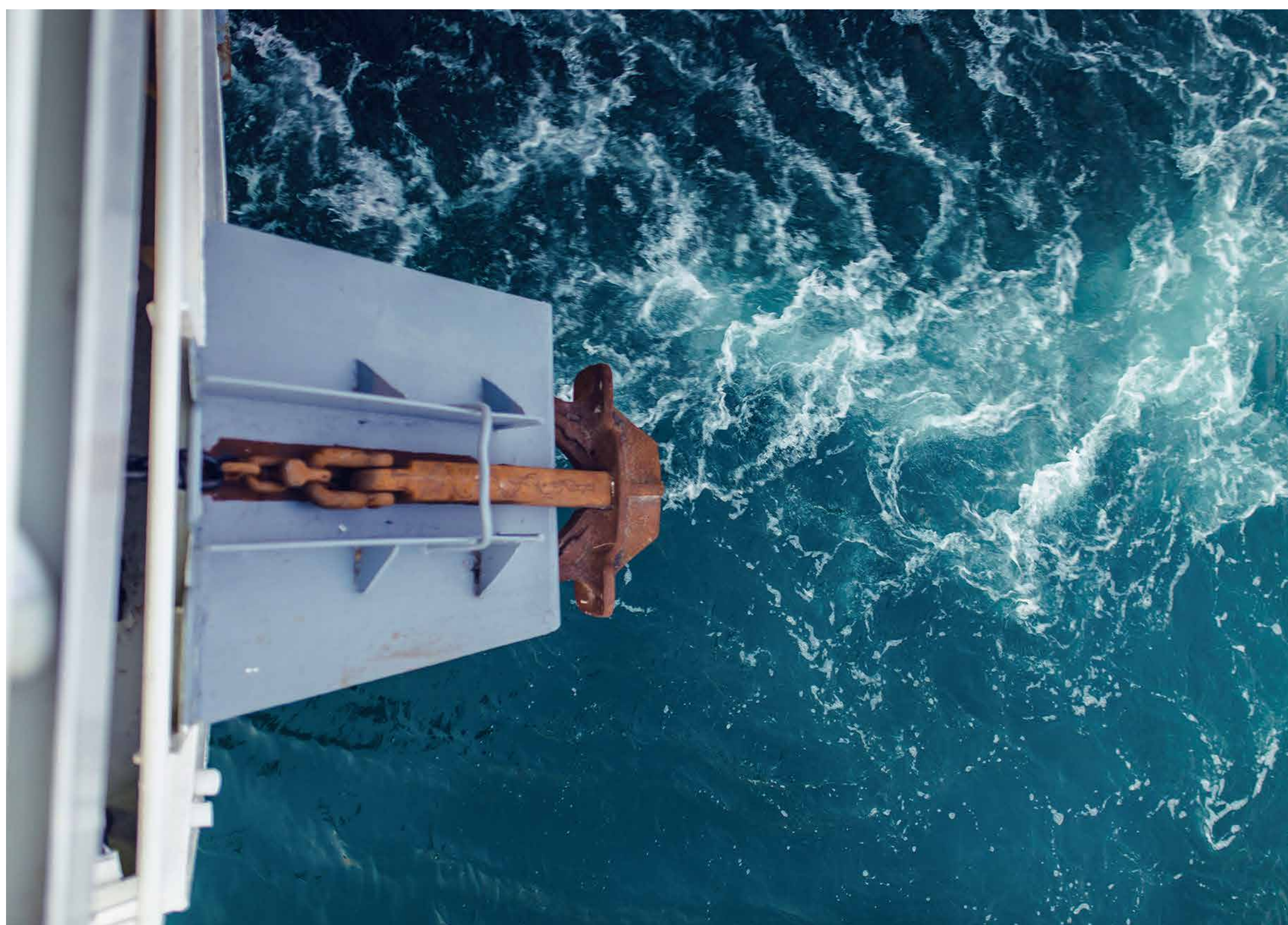
Penné Pomodoro sauce rouge (G) 7  
*Penne with red sauce*

Bianca Penné sauce blanche (G)(D) 7  
*Penne with white sauce*

Frites 3  
*French fries*

Chicken tenders avec frites (G)(D)(E) 9  
*Chicken tenders with fries*

Pizza bambini sauce tomate et Mozzarella (G)(D) 7  
*Pizza sauce tomate et Mozzarella*



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