



Entrées froides – Cold starters



Tartare de noix de Saumon à l'huile de Verveine, Croustilles et Caviar

Salmon Verbena oil, Chips and Caviar

1200 LE



Tartare de noix de St Jacques a l'huile de verveine, croustilles et caviar

Sea scallops marinated in verbena oil, breadsticks and caviar

1000 LE



Crevettes aux amandes sur Mesclun aux herbes palets de fruits estivaux, vinaigrette mangue et orange

Almond Shrimp on Mesclun salads and herbs, Fruit plates, Orange and Mango salad dressing

1200 LE

All prices are in Egyptian pound including 12% service charge and all applicable taxes

Ban endangered seafood species from restaurant menu.



If you have any food allergy or special dietary requirements, please contact our restaurant manager.



Entrées Chaudes-Hot starters

Crème de Champignons soupe

Mushroom Cream soup

350 LE



Végétariens

Légumes cuits, légumes crus, vinaigrette d'Orient

Cooked vegetables, raw vegetables, Orient Vinaigrette

500 LE



**Risotto Arborio au bouillon de légumes de saison, Champignons
des bois et copeaux de Parmesan**

Arborio Risotto broth with seasonal Vegetables, Mushrooms and Parmesan

900 LE

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Poissons, Crustacés et Coquillages
Fish, Crustaceans and Shell Fish



**Pavé de Saumon cuit à l'unilatéral, et cèpes, basilic Frit et ail
confit, Vinaigrette de Crustacés**

Baked Salmon Pave has the unilateral, Porcini Mushrooms, fried
Basil and Garlic confit, Shellfish Vinaigrette

1300 LE



Filet de Samous laqué aux saveurs d'Orient, légumes de saison
Baked Sammous Fillet with Oriental spice, sauteed Vegetables
Locally Sourced food

1000 LE

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Viandes - Meat



Coeur de filet de bœuf poêlé, gâteau de pommes de terre, feuille de légumes glacés au jus

Beef tenderloin Heart stove, potato cake and ice sheet vegetables
juice

2400 LE



Côtelettes d'agneau grillées aux herbes de Provence

Grilled lamb chops with herbs de Provence

1300 LE



Pièce de veau grillée la réglisse, salpicon de mangue verte et lentilles coraillées

Grilled Of veal piece has the licorice, diced mango and green
lentil coraillies

1900 LE

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Menu De-Light

Carpaccio de saumon et ananas marinés aux effluves D`aneth Et jus d`agrumes

Carpaccio of salmon and pineapple marinated with dill and citrus juice

150 Kcal

950 LE



Carpaccio de st jacques et ananas marinées aux effluves D`aneth Et d`agrumes

Carpaccio of scallops and pineapple marinated with dill and citrus juice

150 Kcal

950 LE



Filet de loup cuit à la vapeur de citronnelle, Veggies et Champignons, Sauce vierge au gingembre

Sea Bass fillet steamed with lemongrass, Veggies and Mushrooms, sauce
Vierge with ginger (**Sustainable Fish**)

250 Kcal

950 LE



Gaspacho de fraises et tomates au parfum de menthe, Neige de Yaourt

Strawberry and tomato gazpacho flavored with mint,
Snow of yogurt

100 Kcal

400 LE

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Vegetarian & Vegan

Soup

Golden lentil soup
Locally Sourced food

330 LE

Appetizer

Sautee mushrooms

375 LE

Main Course

Stuffed Eggplant with mushrooms, artichokes, onions, garlic and tomato
Concasse served with rice, tomatoes & Basil sauce

Locally Sourced food

400LE



Grilled veggies assortments of fresh vegetables with virgin olive oil & oregano

375LE

Desserts

Strawberry Parfait

375LE

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Cheese

Sélection de fromages et fruits secs

Selection of cheeses and dried fruit

800 LE



Dessert

Délice au café, crème glacée à la confiture de lait, nougatine aux noix

Delice coffee, glacee cream milk jam, nougat with nuts

600 LE



Moelleux chocolat griottines, coulis d'orange et coriandre, crème glacée vanille

Morello soft chocolate, orange and coriander sauce, vanilla ice cream

600LE



Crème Brulée à la Vanille

Cream Brulee with Vanilla

450 LE

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