STARTERS

Veggie mezze: houmous, moutabal, falafel and organic vegetables 18



Pan-fried scallops, leeks fondue, coconut and curry 22

Salmon tataki, ginger and lemon condiment 22 🧨 🚫



Chicken Caesar Salad, romaine, dried tomatoes, parmesan cheese, croutons 18

Organic perfect egg, vegetables of yesteryear, parmesan cheese cream 19





WOK

Sirloin steak 'Phad Thai' style 32

Rice noodles, mushrooms, Chinese cabbage, organic seasonal vegetables, red onions, fresh cilantro, black pepper sauce, sesame seed

Vegetables Wok, Tofu, Coconut Milk 30



Rice noodles, mushrooms, Chinese cabbage, organic seasonal vegetables, red onions, fresh cilantro, coconut milk



PLANCHA

TANDOOR

John Dory or wild Turbot 39

"Retour des Indes" spices depending on delivery

Mashed potatoes, curcuma, confire lemon

Organic Shrimps (without nitrite) 33

Fresh pasta "pastisotto" style with spinach, lobster bisque

Bass fillet, iodized sauce 32 🌋 Lemon thym, raw and cooked fennel, organic zucchini



GRILL

Beef Rib, 350g 37 French beef Sea salt, brown potatoes, balsamic onion, pepper sauce

> Veal T-Bone 35 Organic vegetables tian



ROTISSERIE

Duckling steak, muscovado crumble 31 Assortment of sweet potatoes















Cheese plate 13

Ricardo's Sweet Creations 13

Le gourmand coffee or tea (3 pièces sucrées) 13



The « home made » dishes are developed in our kitchen and only with raw products All our dishes are « home made » , with the expection of french fries

All our fruits and vegetables are fresh, seasonal and come from organic

All our meats are born and raised in France or in the European Union.

Gluten free dishes Gluten free bread available upon request

Net prices in euro, taxes and service are included 01 47 17 59 99 | $\underline{www.restaurantquinteetsens.com}$ | Parking is free during your lunch or dinner



Chef's selection



Wellbeing: Low-fat dishes

LES ASTUCES DU CHEF