

**Open Tuesday to Sunday**

## Menu September 2016

A unique daily changing menu with traditional dishes from Southern Europe

A choice between one starter, four main courses and two desserts

### Tuesday

- Cod fish 'en papillote' with zucchini & carrot-spaghetti and a sauce of white wine
- Curry of lamb with spinach, coriander and Basmati rice

### Friday

- Brazilian shrimps with Baniwa pepper, coconut milk, lemon and coriander ~ Moqueca de Camarão ~
- Goat marinated in pepper salsa, garlic and white wine with zucchini and potatoe

### Wednesday

- Portuguese saffron rice with fish and sea food ~ Arroz Caldo ~
- Slowly cooked beef with tomato, mozzarella cheese and oregano

### Saturday

- Casserole of Portuguese cod fish and potatoe, gratinated with béchamel sauce ~ Bacalhau com natas ~
- Slowly cooked pork belly with chicory, ham, cheese and mashed potatoes

### Thursday

- Casserole of cod and Brie de Meaux with almonds and pepper
- Ossobucco with saffron rice and gremolata ~ Ossobucco Milanese ~

### Sunday

- Fish of the day in a red curry sauce with Basmati rice
- Linguine Bolognese with fresh basil and Parmesan flakes

### Entrecote

€ 12.50

with roasted potatoes and herb butter

~Le Plat de Toujours~

### Children

Pasta Bolognese

€ 6.50

(For children up to 12 years)

### Vegetarian dish

Varies, please ask our waiter

Starter € 3.50

Main Course € 9.50

Dessert € 3.50