

# M E N U

## Starters

Seasonal green salad		9
Tomatoes with mozzarella and basil with olive oil & Aceto Balsamico		14.5
Gitan salad with olive oil & Aceto Balsamico		15
Homemade duck liver terrine		25
Beef carpaccio filled with fresh cheese and herbs		21.5
Vitello & Tonno with tomatoes & rucola		19.5

## Soups

Tomato soup with gin		9.5
Thai curry soup		9.5

## Starters or main courses

	½ port	
Spaghetti aglio, olio, peperoncino & rucola	16	24
Gambas Gitan	22	39.5
Snails with garlic butter	16	29

# F R O M     T H E     G R I L L

Fresh fish of the day		market price
Tiger prawns with lime & ginger butter		39.5
Veal escalope with butter & lemon		35
Chicken breast with mustard cream sauce		29.5
Lamb chops with herbs		37
Rack of lamb with herbs	min. 2 persons	p.p. 44.5
Gitan beef skewer		38.5
Entrecôte steak	170 g	39
Fillet of beef	120 g	38
	170 g	48

To accompany the above we serve a daily vegetable & potato gratin

Veal: Swiss Beef: South America Lamb: New Zealand Chicken: Swiss

# D E S S E R T S

Cigar of pineapple & papaya with sour cream ice cream	14
Marinated strawberries with black pepper & balsamico vinegar and thyme ice cream	13
Black & white chocolate mousse	13
Lavender Crème Brulee	13
Plum sorbet	13
“Mojito” sorbet	12
Parmesan with honey	13
Variety of homemade ice creams	8

To accompany our desserts we suggest:

Port Graham's fine tawny	5 cl.	7
late bottle vintage	5 cl.	10
tawny 20 years	5 cl.	14