


## THE 'MUST HAVES'

- Griddled Calamari, Mesclun, Artichokes, candied tomatoes & taggiasche' Olives 26 €
- LUNA SPECIALTY : Fresh Tuna served raw marinated in our Vega sauce with peanuts (lightly spicy)  
Sea bream tartare with fresh mango, Japanese salad, marinated salmon with dill 26 €
- Fresh raw Tuna marinated in Vega sauce & peanuts (lightly spicy), Japanese Salad 26 €
- Marinated jumbo prawns & shrimps in sesame oil with salad 26 €


## OUR 'BIG SANDWICHES' with fries or salad

- Cereal Sandwich Club:  
Chicken & Bacon or Tuna or Smoked Salmon 25 €
- Cheeseburger with Black Angus Beef, Peccorino with peppers, cooked onions, tomato, Corn bread 25 €
- Vegetarian Cheeseburger with Soy Steak, Cheddar, Onions, Corn bread 25 €

## COLD DISHES

- Plate of Winter Vegetables, Basil oil, Aragula  22 €
- Plate of Winter Vegetables, Shavings of Pecorino with peppers, Aragula 22 €
- Marble homemade Duck liver 'Foie gras' & candied onions' Chutney 26 €
- Salmon Gravlax, Tomatoes & Cebettes on chickpea muslin with Quinoa 24 €
- Burrata of Buffala & Snacked Eggplants, Mushrooms & red Peppers' cooked, Raw & Candied Tomatoes 24 €
- Niçoise' Salad with Tuna confit with Olive oil, tomatoes, egg, sucrine 23 €
- Tuna Tartare with candied Eggplants & pecanus nuts, Tomato, Green Onion, Aragula, Virgin Sauce 26 €

## HOT DISHES

- Fresh Fettuccine' Pasta with Zucchini, Pine nuts fried with Saffron cream 22 €
- Vegetables Korba, sauce : cashew, onions, garlic, oat milk & ginger  24 €
- Handmade Ravioli 'Mathy' stuffed with Calamari, Zucchini, Candied Tomato & taggiashe olives 24 €
- Saffron Risotto with fresh Sea Scallops & Salmon eggs 28 €

## *For those under 12* 14€


- Penne' Pasta with tomato sauce
- Fresh Salmon, fresh patty steak, Burger, Chicken Nuggets, Fish donut:  
Accompanied with fries or Mashed potatoes or Penne' pasta with butter

## *Additional Extra* 8€

- Mashed Potatoes
- Fries
- Risotto
- Fresh French cut green beans
- Green Salad
- Japanese Salad

# FISHES

depending on the catch of the day ... all products are fresh except jumbo prawns



- Tuna steak 'Rossini' with pan fried 'Foie Gras', mashed potatoes with fresh truffle 36 €
- Griddled Octopus with parsley & 'Ratte' tiepid Potatoes' Salad 30 €
- Griddled Salmon 'Minute' with mashed potatoes with olive oil & chives 28 €
- 'Cameron' Jumbo prawns in a curry & coconut milk sauce with Thai style rice 32 €
- Roasted Cod & Vegetables' Chop Suey, Wasabi cream 29 €
- Sea bass **BIO** or Sea bream **BIO** , griddled with Olive oil (approx. 600/800 g) 45 €
- Sole: pan griddled or brushed with lemon and parsley (approx. 500/600 g) 14 € per 100 g

# MEATS

- Black Pearl Beef Rib Steak (250 grs), Potatoes 'Ratte' & Homemade Béarnaise Sauce 48 €
- Asian style sliced Beef tenderloin with coriander and flavoured noodles 29 €
- Beef Shepherd's pie in Grand' Ma style & Green Salad 25 €
- Beef & Bresaola (cured beef) Carpaccio, Parmesan shaving, Caper leaves, Fries 26 €
- Italian Raw Beef' tartare (candied tomatoes diced, Basil, Parmesan), Fries & Salad 25 €
- Thai Chicken, Rice scented with a hint a coconut & Vegetables Wok 26 €
- Tajin of Veal, Semolina, Marrow, Dates & Coriander 28 €
- Slow cooked Lamb shank with Coco de Paimpol beans & herbs candied tomatoes 28 €

*Change of Garnish* 3€

# After Lunch delights...

- Plate of refined italian cheeses, Sucrine & Balsamic with Cherry 16 €
- Chocolate filled doughnut with Vanilla ice cream 12 €
- Apple Tart served with Cinnamon ice cream 12 €
- Carahuète' cake (Dacquoise Hazelnut biscuit, salted butter caramel mousse, peanut praline) 12 €
- Pan fried Apple with maple syrup on crumble patty, Speculoos ice cream 12 €
- Triangle of Chocolate , custard cream on side 12 €
- Salted butter Caramel' Macaron, Chocolate ice cream 12 €
- Tiramisù with Speculoos 12 €
- Fresh pineapple  12 €
- French Ice Specialty: 15 €
  - Dame Blanche (chocolate & vanilla sundae), Banana split, Colonel (Lemon sorbet & vodka)
- 3 Scoops of ice cream in a choice of flavours, please enquire ... (4 € /scoop) 12 €
- Extra fresh whipped cream 2 €

**Nets prices / All meat of EU origin ask for details at the Entrance' desk for each meat**

**Accepted payments : Cash – Check – Visa Card – American Express – 'Ticket Restaurant' Lunch Voucher**

**Ask for the Allergens 'à la carte' menu, available at the cashier in French, English or Italian**

Vegan Dish 