


## 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 €
- Caribbean salad with fresh Florida crab, shrimps, avocado & citrus fruit 26 €

## OUR 'BIG SANDWICHES' with fries or salad

- Cereal Sandwich Club:  
Chicken & Bacon or Tuna or Smoked Salmon 25 €
- Cheesburger with Gorgonzola cheese & Bacon, onions, tomato, salad, corn bread 25 €

## COLD DISHES

- Plate of Griddled Vegetables, Basil oil, Aragula  22 €
- Smoked Salmon 'label rouge' on Bread toasted, Crazy Salad with Avocado 24 €
- Burrata of Buffala & Heirloom Tomatoes, Aged Balsamic & Basilic oil 24 €
- Niçoise' Salad with Tuna confit with Olive oil, tomatoes, egg, sucrine 23 €
- Melon cut in quarters with San Daniel' Ham & Fresh Fig 25 €
- Poke Bowl : Raw Tuna, Rice, Avocado & Vegetables of the Day 24 €
- Fresh Goat Cheese from Escagnolles' Salad with mushrooms, tomatoes and toasted bread 22 €

## *For those under 12* 14€

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

## *Additional Extra* 8€

Asia Noodles                      Fries                      Thai Rice  
Grenn Salad                      Japanese Salad

# FISHES

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



- Half-cooked tuna steak and brushed with Asia butter, Noodles 34 €
- Griddled Octopus with parsley & 'Ratte' tiepid Potatoes' Salad 32 €
- Griddled Salmon 'Minute' with Summer Vegetables seared with lemon butter 29 €
- 'Cameron' Jumbo prawns in a curry & coconut milk sauce with Thai style rice 34 €
- Cold Sea Bass with fine green beans & pine nuts' Salad, homemade Mayonnaise 32 €
- 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) 55 €

# MEATS

- Asian style sliced beef tenderloin with coriander and flavoured noodles 30 €
- Beef & Bresaola (cured beef) Carpaccio, Parmesan shaving, Caper leaves, Fries 28 €
- Chicken with coconut milk, curry and fresh mint & Basmati Rice 26 €
- Traditionnal Raw Beef' tartare (préparé par nos soins) with Fries & Salad 25 €
- Tenderloin Beef Fillet, Sauted Potatoes with garlic & mushrooms & reduced juice 32 €

*Change of Garnish* 3€

# After Lunch delights...

- Apple Tart served with cinnamon ice cream 12 €
- Roasted Fig shortbread, Vanilla ice cream 12 €
- Triangle of Chocolate  custard cream on side 12 €
- Tiramisù with Speculoos 12 €
- Seasonal fresh fruits' plate  25 €
- Strawberry Cup  15 €
- Raspberry Cup  15 €
- Fresh pineapple  12 €
- Watermelon  12 €
- French Ice Specialty: Strawberry' melba, Raspberry' melba,  
Dame Blanche (chocolate & vanilla sundae), Banana split 15 €
- 3 Scoops of ice cream in a choice of flavours, please enquire ... (4 € /scoop) 12 €
- Extra fresh whipped cream 2 €

**Ask our Dishes of the Day to your waiter**

**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 – Diners – 'Ticket Restaurant' Lunch Voucher**

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

Vegan Dish 