

## 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 €

## COLD DISHES

- Plate of Winter Vegetables, Basil oil, Aragula  22 €
- Salmon Gravlax, Lentils Salad, Egg poached, Raspberry Vinegar 22 €
- Creamy Burrata & candied Eggplants, Raw Ham San Daniel 24 €
- Niçoise' Salad with Tuna confit with Olive oil, tomatoes, egg, sucrine 23 €

## HOT DISHES

- Macaroni Pasta in Portofino style': Anchovies, Garlic, Candied tomatoes, Parmesan 22 €
- Handmade Ravioli 'Mathy'  
stuffed with Jumbo Prawns, Asparagus, Chanterelles & Julienne of Vegetables 24 €
- Roasted Marrow bones, 'Grenaille' Potatoes & toasted Bread & green Salad 18 €

*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*

Asia Noodles  
Green Salad


Fries  
Japanese Salad

Thai' Rice

8€

# FISHES

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


- Tuna cut in very fine slices with Tomato condiment, Pepper, Coriander, Pilaf Rice, Cardamom 34 €
- Griddled Octopus with parsley & 'Grenaille' tiepid Potatoes 32 €
- Griddled Salmon 'Minute' & mashed potatoes, Tarragon butter 29 €
- 'Cameron' Jumbo prawns in a curry & coconut milk sauce with Thai style rice 34 €
- Half piece of fresh Lobster on white wine, lobster and vegetables' Broth 30 €
- 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 €
- Picanha' Beef marinated in Cajun spices & snacked in Bahianese' style, Sweet Potato 28 €
- Beef Shepherd's pie in Grand' Ma style & Green Salad 25 €
- Italian Raw Beef' tartare with Fries & Salad  
(Taggiasche' Olive, artichoke, anchovies, parmesan, pesto) 25 €
- Beef fillet with Porto & sauted Potatoes with garlic and mushrooms & its juice 32 €
- Cheesburger with Gorgonzola & Bacon, cooked onions, tomato, salad, cornbread 25 €
- Lamb Tajine with Vegetables, Figs and Dried Fruits 28 €
- Veal in Osso Bucco' style & fresh Tagliatelles 26 €

*Change of Garnish* 3€

# After Lunch delights...

- Plate of refined italian cheeses, Sucrine & Balsamic with Cherry (on side) 16 €
- Apple Tart served with Cinnamon ice cream 12 €
- Lemon meringue Pie 12 €
- Wonka with Chocolate & Pear 12 €
- Panna cotta with Lime & Raspberry 12 €
- Fig & Olive oil' Biscuit, Vanilla cream 12 €
- Fresh pineapple  12 €
- French Ice Specialty: Framboise Melba (Fresh raspberries & sundae) 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 €

**Ask your Waiter for our Dishes of the Day**

**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**

Vegetarian Dish 