


OUR COMBO PLATES to share (from 06:00 pm till 09:00 pm)

- **The Big One for 6 persons** 65 €
Provençal Stuffed, Seafood Donuts, Vegetables Donuts, charcuterie, cheeses, Stacchino
- **The Vega aperitif' Plate** 16 €
- Provençal Stuffed: Tomato – Eggplant – Onion - Zucchini ; stuffed with Veal and Turkey ham
- Seafood Donuts
- Vegetable Donuts according to the Chef's mood
- Charcuterie
- Refined Italian Cheeses
- Raviolis with Bourrache' bowl

COLD DISHES that are also shared!

- Plate of Grilled Vegetables, Basil oil, Arugula  22 €
- Smoked Salmon 'label rouge' on Bread toasted, Crazy Salad with Avocado 24 €
- Melon cut in quarters with San Daniel' Ham & Fresh Fig 25 €
- Stacchino & Heirloom Tomatoes, Olive oil, Basil leaves 24 €
- Niçoise' Salad with Tuna confit with Olive oil, tomatoes, egg, sucrine 23 €

SEAFOOD

- **Oysters Normandie Spéciales ROUMEGOUS n°3** 6 pièces 22 €
- **Oysters Normandie Spéciales ROUMEGOUS n°3** 12 pièces 44 €

THE 'MUST HAVES'

- Grilled 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 €
- Marinated jumbo prawns & shrimps in sesame oil with salad 26 €

OUR DISHES from HERE 'Sian d'Acqui'

- **Petits Farcis in Provençal' style** 4 pieces - Tomato – Eggplant – Onion - Zucchini 22 €
Stuffing : veal, turkey, zucchini, tomato, parmesan, onion, soft & dry' breadcrumbs, milk, egg
- **Cod fish & Calamari' Bourride Soup** 32 €
Cod, Calamari, potato with saffron, rouille (hot aioli)

HOT DISHES

- Jumbo Prawns & Mushrooms Risotto with Parmesan Crisp, shellfish sauce 28 €
- Linguine' pasta with Soubressade (spicy sausage) tomato, garlic, onion, citrus 23 €
- Borage' Ravioli, butter and sage 23 €

Additional Extra 8€


Asia Noodles - Fries – Mashed Potatoes with olive oil – Green Salad – Japanese Salad

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

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

- Tuna Tataki, Vegetables wok & Asian butter noodles, sesame seeds 34 €
- Grilled Octopus with parsley & 'Ratte' tiepid Potatoes' Salad 32 €
- Grilled Salmon 'Minute' with Summer Vegetables seared with lemon butter 29 €
- 'Cameron' Jumbo prawns in a curry & coconut milk sauce with Thai style rice 34 €
- Sole: pan grilled or brushed with lemon and parsley (approx. 500/600 g) 55 €
- Sea bass **BIO** or Sea bream **BIO** , grilled with Olive oil (approx. 600/800 g) 45 €
- **Fisherman's Basket** : Turbot, Denti, Sea bass, John Dory, Sea Bream, Red Mullet... 13 €/100 grs

MEATS

- Veal Chop with Morels and Grenaille potatoes 38 €
- Mature Normandy Rib Steak, grenaille potatoes, béarnaise sauce 38 €
- Traditionnal Raw Beef' Tartare, Fries & Salad (capers, pickle, onion, mustard, parsley, ketchup, egg) 25 €
- Chicken with coconut milk, curry and fresh mint & Basmati Rice 26 €
- Veal Tartare with Truffle, Purple Artichokes and parmesan, Fries & Mesclum' Salad 26 €
- Cheesburger with Gorgonzola cheese & Bacon, onions, tomato, salad, corn bread & Fries 25 €

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 tart 12 €
- Roasted Fig shortbread, Vanilla ice cream 12 €
- Triangle of Chocolate (gluten free), custard cream on side 12 €
- Tiramisù with Speculoos 12 €
- Chilled peppered strawberry Soup & 'fromage frais' ice cream 12 €
- Seasonal fresh fruits' plate  25 €
- Strawberry Cup  or Raspberry Cup  15 €
- Fresh Pineapple  12 €
- Watermelon  12 €
- Iced Mochis combo plate : Chocolate & Coconut / Cherry flower / Mango & Passion fruit 12 €
- Ice Specialty : Strawberry' melba, Raspberry' melba, Dame Blanche, Banana split 15 €
- 3 Scoops of ice cream in a choice of flavours, please enquire ... (4 € /scoop) 12 €
- Extra fresh whipped cream 2 €

Demandez nos Plats du Jour à votre Serveur

Nets Prices / All meat of EU origin ask for details at the Entrance desk for each

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

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