



Appetizers

House Greens 7,50
lettuce, cucumbre, tomatoe, red onion and a vinaigrette

Carpaccio 12,00
thin sliced beef, pamesan cheese, rucola and pine nuts

Garlic Shrimp Salad 13,50
fresh greens and garlic sautéed Shrimps

Sour marinated Conch 12,00
local specialty, onion, cloves and md. Jeanette

Greek salad and Baby Shrimps 12,00
Feta cheese, tomatoes, cucumber, onions and olives

Soup of the Day 8,00
fresh homemade soup

Maincourses

Catch of the Day 24,50
create style, rice, veggies and fried plantones

Cazuela de Mariscos 28,00
combi of seafood & veggies in rich tomato sauce

Garlic Shrimps 27,50
in savoury garlic butter

Jumbo Salad 19,50
topped with variety of fish, tuna salad & a shrimp

Chicken a la "Florentine" 20,00
chicken breast, spinach and cheese

Roasted Duckbreast 29,00
veggies, wedges and a cherry-thyme sauce

"Baka Stoba" 21,00
local beefstew, served with funchi, fries and rice

Linguini 23,50
with pan fried Shrimps and a garlic-cilantro-oil

Tagliatelli 19,50
with mushrooms and truffle sauce

Tenderloin 29,50
9 oz. of pure beef served with a Brandy-peppersauce

US Beef Burger 19,50
meal sized burger, lettuce and fries

Vegetarian Ravioli 19,00
filled with ricotta, spinach & a pomodori sauce

Desserts

Quesillo 7,50
caramel-custardflan in it's sauce & whipped cream

Chocolat in 3 ways 8,00
finest mousse, icecream and a shake

Icecream by the scoop 1 scoop 2,75
whipped cream

2 scoop 5,00

Warm Applestruddle 8,50
icecream & vanilla sauce

Cheese Platter 9,50
kinds of cheese, crackers and ryebread

incl. a glass of red port 12,50

Kids Menu 10,50
French fries with choice of nuggets, kroket or "frikandel" juice or soft drink and an ice-cream

Coffees

Coffee 2,50

Capuccino 2,75

Irish coffee 7,50

Irish whisky, whipped cream

Carribbean coffee 7,00

Kahlua - rum, whipped cream

French coffee 7,50

brandy, grand marnier, whipped cream