

# MilieuX / Middles

## VIANDE ET POULET / MEAT & CHICKEN

### TROIS STEAKS FRITES

A CHOICE OF THREE TYPES OF GRILLED STEAK WITH FRENCH FRIES AND A CHOICE OF BERNAISE OR POIVRE (PEPPER) SAUCE AND DIJON OR FRENCH GRAIN MUSTARD

PRIME BONE-IN Rib Eye (350g) 3000/-

Beef Tenderloin (300g) 2600/-

Striploin (300g) 2600/-

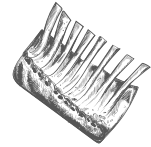


### Chicken Roulade

A ROLLED AND GRILLED HALF FREE RANGE CHICKEN, STUFFED WITH VEGETABLES AND HALLOUMI CHEESE ACCOMPANIED WITH MUSHROOM SAUCE  
2400/-

### Red Wine-infused BBQ Pork Ribs (A)

Grilled pork chops, MARINATED IN RED WINE BBQ SAUCE  
2600/-



## FRUIT DE MER / SEAFOOD

### MOULES MARINIÈRE (A)

MUSSELS STEEPED IN CHEF PHILIP'S SPECIAL WHITE WINE HERB SAUCE  
2800/-

### MÉLANGE DE FRUITS DE MER

A SEAFOOD MEDLEY COMPRISING CALAMARI, JUMBO PRAWN, SCALLOPS, AND SEA FISH, GRILLED, MARINATED WITH ANTICUCHERA SAUCE AND SERVED WITH LEMON BUTTER  
3200/-



### LOBSTER THERMIDOR

COGNAC-FLAMBÉED LOBSTER TOSSED WITH JULIENNE OF VEGETABLE  
COMPLIMENTED WITH MICRO-ORGANIC SALAD (NOT SIDE)  
3100/-

### TUNA A LA NIÇOISE

YELLOWFIN TUNA FILET ON A WARM NIÇOISE SALAD TOPPED WITH QUAILS' EGGS  
2600/-



## VEGETARIAN RATATOUILLE (V)

GRILLED AUBERGINE, ZUCCHINI, YELLOW SQUASH, ONIONS AND BELL PEPPERS IN HEARTY TOMATO SAUCE  
1600/-

### TAÏLIATELLES AUX ŒUFS AUX À LA TRUFFE HOUSE

TAÏLIATELLE PASTA WITH TRUFFLE PASTE, GRILLED VEGETABLES BRUNOISE, CREAM AND PARMESAN CHEESE  
1700/-

## SIDES

FRENCH FRIES  
ROASTED BABY NEW POTATOES  
OLIVE OIL-MASHED POTATOES  
CREAMED SPINACH  
GLAZED CARROTS  
MIXED SEASONAL VEGETABLES  
TOSSED MUSHROOMS

V - VEGETARIAN P - PORK N - NUTS A - ALCOHOL