

LUNCH MENU

au comptoir **Marcel**
RESTAURANT • BAR À VIN

Lunch Table d'hôte : Starter+Main+Dessert 35\$*

STARTERS

-Charcuterie and local cheese board (Not included in the table d'hôte).	29\$
Mozzarella mousse, tomatoes and homemade foccacia.	12\$
Fresh oyster and mignonette x3	11\$
Broiled oysters x3, compound butter, cheese and fine herbs(+2*)	13\$
Salted Cod and shrimp fritters x5	10\$
Portuguese style grilled sardines served whole.	11\$
Dip of Labneh, zaatar, honey, pita bread chips	9\$
Fried calamaries, tomato chutney and smoked almond(+3*)	15\$
Mix green salad and homemade vinaigrette	7\$

MAINS

Grilled AAA striploin beef, chimichurri sauce, polenta fries and vegetables.	27\$ (+5*)
Porchetta (cooked sous vide for 48h) vegetables and mashed potatoes.	22\$
Handroll Tagliatelle in lobster bisque sauce with bacon and nordic shrimp (extra Lobster +12\$)	22\$
Mushrooms naked oats risotto	22\$

DESSERTS

Dessert of the day	5\$
Raspberry Sorbet or vanilla ice cream	4\$
Nata "Portuguese tartelette"	4\$
Local cheese plate	9\$(+4*)