

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\$
Fried haloumi and citrus salad	12\$
Fresh oyster and mignonette x3	
Broiled oysters x3, compound butter, cheese and fine herbs(+2*)	11\$ 13\$
Oven-roasted mussels, garlic butter and confied tomato tapenade	12\$
Salted Cod and shrimp fritters x5	
Portuguese style grilled sardines served whole.	10\$
Dip of Labneh, zaatar, honey, pita bread chips	11\$
Fried calamaries, tomato chutney and smoked almond(+4*)	9\$ 15\$
Mix green salad and homemade vinaigrette	10\$

MAINS

Grilled AAA striploin beef, chimichurri sauce, polenta fries and vegetables.	27\$ (+5*)
Bacalhau à Bras - Cod, confied onions, eggs, olives and pommes pailles.	22\$
Fresh pasta in lobster bisque sauce with bacon and nordic shrimp	22\$
Mushrooms pearled barley risotto	22\$

DESSERTS

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