

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\$
Zucchini and mint soup, served cold	12\$
Fresh oyster and mignonette x3	11\$
Broiled oysters x3, compound butter, cheese and fine herbs(+2*)	13\$
Oven-roasted mussels, garlic butter and confied tomato tapenade	12\$
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(+4*)	15\$
Mix green salad and homemade vinaigrette	10\$
Gaspacho and vegetables salsa	12\$

MAINS

Grilled AAA striploin beef, chimichurri sauce, polenta fries and vegetables.	27\$ (+5*)
Arroz de Marisco - tomato sea food rice (mussels, clams and shrimps), .	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*)