

# 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\$
Cream of mushrooms	12\$
Fresh oyster and mignonette x3	10\$
Broiled oysters x3, compound butter, cheese and fine herbs	12\$
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\$

## MAINS

Grilled AAA striploin beef, chimichurri sauce, polenta fries and vegetables.	30\$ (+8*)
Bobines trout fillet, Mediterranean mashed potatoes, vegetables	22\$
Fresh pasta in lobster bisque sauce with bacon and nordic shrimp	22\$
Butternut Squash Cannelloni, Naked Oats with Walnuts	22\$

## DESSERTS

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

---Please notify us of any allergies or dietary restrictions---