

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).	25\$
Mesclun salad and housemade vinaigrette	10\$
Local charcuterie plater	(+4*)15\$
Local cheese plater	12\$
Fresh oyster and mignonette x3	10\$
Broiled oysters x3, compond butter and cheese	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\$
Fried calamaries, tomato chutney and smoked almond	15\$ (+4*)
Pulled Beef Fritters, tartar sauce.	(+4*)15
Dip of Labneh, zaatar, honey, olive oil	10
Gaspacho with tomatoes, melon, cucumber, red pepper	(+4)15

MAINS

Flank steak, 1855 Black Angus AAA, match stick potatoes and vegetables	29 (+7*)
Cod à la Braz -Portuguese specialty- Salted cod, confied onion, scrambled egg, match stick potatoes	22
Fresh pasta with nordic shrimp, in lobster bisque sauce with bacon, leeks and kale	22
Naked oat mushrooms risotto and grilled hazelnuts	22

DESSERTS

Churros and dulce de leche	5\$
Field Berries or lemon sorbet or vanilla ice cream	4\$
Nata "Portuguese tartelette"	12\$
Local cheese plate(+7*)	

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