

CAFE • RESTAURANT
Dauphine

STARTERS

Gazpacho Andaluz (V) (VEGAN)	10,50	Oeufs durs mayonnaise	8,75
		with herb salad, capers, anchovies and parsley oil	
Fish soup	11,50	Lightly roasted tuna	16,75
with mussels, red mullet, cheese crouton and rouille		with dressing of miso, soy, passion fruit and ginger, pickled radish, sakura cress, white and black sesame	
Stracciatella di burrata (V)	15,75	Tarte croquante <i>with smoked salmon</i>	16,50
with mixed peach, nectarine, herb salad, chili oil and rye bread crumble		with ricotta-wasabi cream, peas, sesame and chives	
Caeser salad	9,50	Fried soft shell crab	16,50
with anchovies, croutons, Grana Padano and a poached egg (<i>chicken +2,75</i>)		with wakame salad and lime mayonnaise	
Fattoush salad (V) (VEGAN)	15,75/19,75	Razor clams fish	12,50
with roasted and spiced cauliflower, peas, radish, dates, pickled red onion, parsley, pine nuts and pomegranate		with chorizo butter and parsley	
Truffle ravioli from Toscanini (V)	15,75/19,75	Beef loin carpaccio	15,75
with cèpes, roasted celeriac, bundle fungus and Grana Padano		with truffle mayonnaise, Grana Padano and arugula	
Spaghetti vongole	15,75/19,75	Jamón Ibérico 'de bellota'	17,50
with parsley, lime and red pepper		with vegetable pickle and arugula	

FRUITS DE MER

Oyster with red pepper, passion fruit, Chardonnay vinegar and coriander (per piece)	4,75	Plateau de fruits de mer small (for 2 persons)	49,50
Half a dozen summer oysters (France)	24,00	four oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams and king prawns	
with mignonette and lemon		(150 grams King Crab +29,-)	
Half cold lobster	26,50	Plateau de fruits de mer large (for 2 persons)	86,50
with lemon mayonnaise		eight oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams, king prawns and two half cold lobsters (150 grams King Crab +29,-)	
King crab (200 grams)	39,50		
with lemon mayonnaise		<i>To be ordered with: portion of fries (4,95) and portion of salad (2,95)</i>	

MAIN COURSES

Tarte tatin (V)	20,50	Fried guinea fowl supreme	24,50
with stewed onion, green asparagus, tomato, roasted oyster mushroom and parmesan		with poultry gravy, roasted potatoes, grilled string beans and ratatouille	
Mussels à la crème or with <i>summerbock beer</i>	22,50	Rib-eye <i>with béarnaise or pepper sauce</i>	24,50
with fries and salad		with fries and salad	
Shiitake burger (V) (VEGAN)	19,75	Steak tartare	24,50
with pickled cucumber, grilled eggplant, curry mayonnaise and fries		with fries and salad	
Fried haddock	25,50	Hamburger royale (<i>fried egg +1,95</i>)	19,75
with beurre blanc, papperdelle, pea, spinach, samphire and grilled little gem		with bacon-onion chutney, aged cheese, jalapeño pickle and fries	
		Grilled beef tenderloin	28,50
		with red wine gravy, gratin, snow peas, haricoverts and roasted tomatoes	