

DRINKS

COCKTAILS

LIGHT SIGHT	10.50
GORDON'S GIN, FRESH PINEAPPLE, FRESH BASIL, FRESH LEMON JUICE, SIMPLE SYRUP	
APHRODITE	10.00
SMIRNOFF BLACK, FRESH GINGER, FRESH BASIL, FRESH LEMON JUICE, SIMPLE SYRUP	
GREEN TEEN	10.50
GORDON'S GIN, FRESH CUCUMBER, FRESH MINT, FRESH LEMON JUICE, SIMPLE SYRUP	
FABRK PASSION	10.00
SMIRNOFF BLACK, FRESH ORANGE JUICE, FRESH LIME JUICE, HOMEMADE PASSION FRUIT SYRUP	
FROM THE GARDEN	9.50
GORDON'S GIN, FRESH SAGE, PINK GRAPEFRUIT, FRESH LEMON JUICE, SIMPLE SYRUP	
PEARL HARBOR	9.00
CAPTAIN MORGAN WHITE, CAPTAIN MORGAN BLACK, HOMEMADE BANANA AND PINEAPPLE PURÉE, FRESH LIME JUICE, ORGEAT SYRUP AND VERMOUTH	
CASINO ROYALE	9.00
LAGAVULIN 8 YEARS, TEQUILA REPOSADO, FRESH LIME, AGAVE SYRUP AND HOME-MADE PEACH PURÉE	
STRAWBERRY MATCH	9.50
BULLEIT BOURBON, FRESH MINT, FRESH STRAWBERRY, FRESH LEMON JUICE AND SIMPLE SYRUP	
LOST IN WORDS	10.00
BULLEIT BOURBON, FRESH ORANGE JUICE, ORGEAT, FRESH LEMON JUICE, HOMEMADE PASSION FRUIT SYRUP	
PAPA DON'T PEACH	9.50
CAPTAIN MORGAN SPICED COCONUT RUM, FRESH LIME JUICE, HOMEMADE PEACH PURÉE, BITTERS AND SHERRY	
MEXICAN ROOT	9.50
REPOSADO TEQUILA INFUSED PEPPER, TRIPLE SEC, FRESH LEMON JUICE, HOMEMADE PASSION FRUIT SYRUP	
ZOMBIE	9.50
CAPTAIN MORGAN DARK, CAPTAIN MORGAN WHITE, CHERRY BRANDY, APRICOT BRANDY, PINK GRAPEFRUIT, GRANDE ABSENTE, GRENADINE, FRESH LEMON JUICE	
SMOKEY SEA	10.00
TEQUILA REPOSADO, MEZCAL, FRESH GINGER, FRESH APPLE, FRESH LIME JUICE, FRESH LEMON JUICE, SIMPLE SYRUP	
MYSTIQUE TEMPET	9.00
BULLEIT BOURBON, LEMON JUICE, HOMEMADE PASSION FRUIT SYRUP, FABRK GINGER BEER	
TROPICAL SPRITZ	9.50
PROSECCO, ARCHERS, KWAIFEH, HOMEMADE PASSION FRUIT SYRUP	

WINE

LOCAL	GLASS	BOTTLE
KSARA SUNSET	6.00	26.00
KSARA RESERVE DU COUVENT	6.00	26.00
KSARA BLANC DE BLANC	6.00	26.00
CHATEAU MARSYAS RED		52.00
CHATEAU MARSYAS WHITE		46.00
B-QA		36.00
IXSIR ALTITUDES RED	8.75	42.00
IXSIR ALTITUDES WHITE	8.75	42.00
IXSIR ALTITUDES ROSÉ	8.75	42.00
IXSIR GRANDE RESERVE RED		52.00
IXSIR GRANDE RESERVE WHITE		52.00
IXSIR GRANDE RESERVE ROSÉ		52.00
IMPORTED	GLASS	BOTTLE
WHITE		
IMPORTED WHITE	13.50	46.00
WILLM RIESLING RESERVE		52.00
GAVI DI GAVI		72.00
ROSÉ		
IMPORTED ROSÉ	13.50	46.00
BOUCHARD AÎNÉ & FILS PINOT NOIR		52.00
RED		
IMPORTED RED	13.50	46.00
CHATEAU DE TERREFORT-QUANCARD		52.00
OUTRIDER		52.00

CHAMPAGNE

MOËT & CHANDON BRUT	295.00
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FOOD

MENU

APPETIZERS

BRUSCHETTA FRESH TOMATO MIX WITH BASIL, PARMESAN AND OLIVE OIL	7.00
TRUFFLE FRENCH FRIES CRISPY FRIED POTATO TOPPED WITH TRUFFLE CREAM AND PARMESAN CHEESE	11.00
NACHOS TOPPED WITH MIXED CHEESE, SERVED WITH CRUDO SALSA AND SOUR CREAM / ADD GUACAMOLE :3.00	12.50
EDAMAME TOPPED WITH SEA SALT AND HOT PEPPER	8.50
CHICKEN TENDERS FRIED BREADED CHICKEN STRIPS WITH OAT AND HERBS SERVED WITH HONEY MUSTARD SAUCE	10.00
SPINACH CREAM DIP SAUTÉED SPINACH IN DOUBLE CREAM, TOPPED WITH MOZZARELLA CHEESE SERVED WITH TOASTED BAGUETTE	11.00
FRENCH FRIES	5.25
CRUDITES PLATE	4.00

SPECIALTIES

CRAB CROQUETTE CRISPY FRIED CRAB MIX BALL WITH SWEET CHILI SAUCE	9.50
FABRK DYNAMITE SHRIMPS FRIED BATTERED BUTTERFLY SHRIMPS SPRINKLED WITH DYNAMITE SAUCE	14.00
FABRK MINI BURGERS WITH THREE TOPPINGS: CARAMELIZED ONION, MUSHROOM AND CHEESE, EGGPLANT CONFIT	13.50
PIZZETTA TORTILLA BREAD TOPPED WITH TOMATO SAUCE AND CHEESE	9.50
SALMON CEVICHE MARINATED FRESH OPEN FACE SALMON AND AVOCADO WITH LEMON JUICE, OLIVE OIL AND CILANTRO	14.00

SALADS

KALE SALAD CHOPPED FRESH KALE TOPPED WITH VEGETABLE CONFIT AND ORANGE BALSAMIC DRESSING WITH HONEY	10.00
GOAT CHEESE SALAD MESCLUN SALAD WITH FIG COMPOTE, WALLNUTS AND TRUFFLE OIL DRESSING	12.00
SHRIMP QUINOA SALAD MESCLUN SALAD TOPPED WITH STEAMED QUINOA, CHERRY TOMATOES AND MARINATED SHRIMPS SERVED WITH LEMON OIL DRESSING	12.50
FAMOUS CRAB A FRESH MIX OF SHAVED CRABSTICKS, NOODLES, MIXED CABBAGE, AVOCADO AND STRAWBERRY TOSSED WITH SWEET MAYO.	11.50
SALAD MIX A SELECTION OF KALE, GOAT CHEESE AND SHRIMP QUINOA	12.50

SHRIMPS SATAY GRILLED MARINATED SHRIMPS ON SKEWERS WITH SWEET CHILI MAYO DIP	14.00
CHEESE BALLS FRIED CRUMBED BLUE AND CREAM CHEESE FLAVORED WITH CHIVES SERVED WITH TRUFFLE CREAM DIP	9.00
QUESADILLAS MARINATED CHICKEN BREAST WITH SAUTEED ONIONS, SWEET PEPPER AND MELTED CHEESE, SERVED IN TOASTED TORTILLA BREAD WITH SOUR CREAM AND SALSA	12.50
SHRIMP DUMPLINGS FRESHLY STEAMED SHRIMP DUMPLING WITH SOYA SAUCE	14.00
SHRIMP BAO STEAMED BAO DOUGH WITH SPICY SHRIMPS AND JAPANESE MAYO SAUCE	13.00
CRAB ROLLS RICE PAPER FILLED WITH CRAB, CARROTS, CABBAGE, CUCUMBER SERVED WITH SWEET CHILI SAUCE.	10.00

MAIN COURSE

CHICKEN BASIL GRILLED CHICKEN BREAST WITH FRESH VEGETABLES AND PESTO CREAM SAUCE	15.50
CHICKEN ESCALOPE FRIED CRUMBED CHICKEN BREAST SERVED WITH GREEN SALAD, FRIES AND TARTAR SAUCE	15.50
GRILLED SALMON GRILLED SALMON FILET, SERVED WITH FRESH VEGETABLES AND DILL CREAM SAUCE	18.50

DESSERTS

FONDANT	11.50
PAIN PERDU	10.50