

S T A R T E R

HEARTHUSE „NEW STYLE“ TATAR VARIATION
BEEF, TUNA, AVOCADO WITH HIS CONDIMENTS

SPICED SALMON TATAKI
SALMON WITH SESAME & PONZU DRESSING

OYSTERS FIN DE CLAIRE 6/12

EURO

16.5

12.5

13.5/25

M A I N

SURF AND TURF
BEEF FILET, GAMBA ROJA

ENTRECOTE STEAK FRITES
BEEF, SAUCE BERNAISE, FRENCH FRIES

POKE BOWL
*TUNA, JASMINE RICE, EDAMAME, SOJA SAKE, GOJI BEERY,
SESAME, AVOCADO*

RISOTTO WITH GREEN ASPARAGUES, PEAS, SAFRAN
FRESH HERBS, ITALIAN STYLE, PARMEGGIANO

MALEDIVES TUNA STEAK
WASABI, PEANUT, SOY SAKE BUTTER

DOVER SOLE „CATCH OF THE SEASON“
CAPER, LEMON, PONZU, BUTTER

EURO

35

19.5

12.5

14.5

24.5

24.5

S A L A D

GOATCHEESE, HONEY, FENNEL, SIZILIAN ORANGE
HONEY-MUSTARD DRESSING & MIXED SALAD

AVOCADO SALAD
MANGO, RADISH, SWEET ONION

CEASAR SALAD
*BABY ROMANA, PARMESAN, ANCHOVIS, OLIVE OIL,
CROUTONS*

TOP YOUR AVOCADO OR CEASAR SALAD WITH
– BEEF
– PRAWNS

EURO

13.5

11.5

9.5

6.5

8.5

S I D E

GRILLED GREEN ASPARAGUS WITH SESAME

EURO

5.5

ROSEMARY POTATOE

4.5

MIXED VEGETABLES & SHIITAKE

5

MIXED SALAD

4

SPINACH

4.5

D E S S E R T

HOMEMADE SORBET OF THE DAY

FRESH FRUITS

EURO

5.5

HEARTHOUSE SUMMER PUDDING

*DARK CHOCOLATE AND GREEN TEA PUDDING WITH CRUNCHY JIVARA,
PEAR ICE CREAM*

8.5

♥ RECOMMENDATION OF THE MONTH

STARTER

EURO

LOBSTER CEVICHE „PERUVIAN STYLE“

LIME. LOBSTER, CHILLI, CORIANDER

12.5

MAIN

LAMB CUTLETS „KOREAN EDITION“

*LAMB CUTLETS, KOREAN SPICES, ROSEMARY POTATOES, ONIONS,
THYM-COGNAC SAUCE*

28.5

BLACK TAGLIATELLE WITH „LOBSTER“

PASTA, HALF LOBSTER, BISQUE, COGNAC, CHILLI

26.5

LOBSTER THERMIDOR

SAUCE MORNAY, LIME

34.5

DESSERT

BLACK SUGAR CREME CARAMEL

WITH GINGER APRICOT. SUGAR, FRUITS

8.5