

STARTER

	EURO
HEARTHOUSE „NEW STYLE“ TATAR VARIATION <i>BEEF, TUNA, AVOCADO WITH HIS CONDIMENTS</i>	16.5
SPICED SALMON TATAKI <i>SALMON WITH SESAME & PONZU DRESSING</i>	12.5
OYSTERS FIN DE CLAIRE 6/12	13.5/25

MAIN

	EURO
SURF AND TURF <i>BEEF FILET, GAMBA ROJA</i>	35
ENTRECOTE STEAK FRITES <i>BEEF, SAUCE BERNAISE, FRENCH FRIES</i>	19.5
POKE BOWL <i>TUNA, JASMINE RICE, EDAMAME, SOJA SAKE, GOJI BEERY, SESAME, AVOCADO</i>	12.5
RISOTTO WITH GREEN ASPARAGUES, PEAS, SAFRAN <i>FRESH HERBS, ITALIAN STYLE, PARMEGGIANO</i>	14.5
MALEDIVES TUNA STEAK <i>WASABI, PEANUT, SOY SAKE BUTTER</i>	24.5
DOVER SOLE „CATCH OF THE SEASON“ <i>CAPER, LEMON, PONZU, BUTTER</i>	24.5

SALAD

	EURO
GOATCHEESE, HONEY, FENNEL, SIZILIAN ORANGE <i>HONEY-MUSTARD DRESSING & MIXED SALAD</i>	13.5
AVOCADO SALAD <i>MANGO, RADISH, SWEET ONION</i>	11.5
CEASAR SALAD <i>BABY ROMANA, PARMESAN, ANCHOVIS, OLIVE OIL, CROUTONS</i>	9.5
TOP YOUR AVOCADO OR CEASAR SALAD WITH	
– BEEF	6.5
– PRAWNS	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

R E C O M M E N D A T I O N O F T H E M O N T H

STARTER

LOBSTER CEVICHE „PERUVIAN STYLE“

LIME, LOBSTER, CHILLI, CORIANDER

EURO

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