





## F U S I O N

<u>Entrées</u>			
*	Beetroot marinated With slices oranges and nuts	36	
*	Our Eggplant Stuffed with vegetables and tehina	36	
*	Salmon Tartar With sour apple	48	
*	Red Tuna Carpaccio With eggplant's caviar	58	
*	Semi-cooked Sirloin Capers Aioli and salad	48	
*	Foie Gras Terinne Home-Made , served with jam and toast	99	
*	Plate of Charcuterie Copa - Rosette - Veal on bone	88	
*	Tasting Plate  For gourmand people, Resto propose this plate of tasting: our Beetroot, eggplant, Salmon Tartar and Our Crispy Faberge egg.	92	

## \* Country salad \* Crispy egg with his smoothie heart, and smoked veal \* Country salad \* Tasty smokey duck breast, copa and rosette served with salad, potatoes Resto, cherry tomatoes and red onions \* Spring Salad \* Not just for our vegans, our chefs propose their salad with a mix of fresh vegetables and fruits

## Suggestions

Our chiefs propose you their specials dishes.

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Main course			
*	$\begin{array}{c} Beef\ Fillet\ 200\ gr \\ \text{Served with his mashed potatoes and his Fusion sauce } \text{``Tehina-Truffles } \text{``} \end{array}$	165	
*	$Entrec\^{o}te~350~gr$ Recommanded by our chiefs with his potatoes Resto and black pepper sauce	150	
*	Hamburger "RESTO" 250gr of Beef, potatoes Resto and our home-made sauce	89	
*	Duck Breast Served with orange sauce and confit of orange	99	
*	Beef Tartar Prepared as Parisian Style	109	
*	Our "Hachis Parmentier"	89	
*	Our half Roasted Chicken Chiefs's sauce	88	
*	SeaBass crusted in Salt Served with tagliatelles ( 20 min )	119	
*	Salmon Fillet Pesto sauce and Ratatouille	89	