



# RESTO



F U S I O N

## Entrées

* 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

## Salads

* “ RESTO” Salad Crispy egg with his smoothie heart, and smoked veal	74
* Country salad Tasty smokey duck breast, copa and rosette served with salad, potatoes Resto , cherry tomatoes and red onions	89
* Spring Salad Not just for our vegans, our chefs propose their salad with a mix of fresh vegetables and fruits	68

## Suggestions

Our chiefs propose you  
their specials dishes.

## Main course

* Beef Fillet 200 gr Served with his mashed potatoes and his Fusion sauce « Tehina-Truffles »	165
* Entrecôte 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