

SEASHORE

ENTREE FROIDE

Loup Mariné | Marinated Sea bass | 46 [S]

Algues, romarin, aioli
Seaweed, rosemary, aioli

Gravlax de Saumon | Gravlax Salmon | 46 [S]

Ail noir, basilic, piment d'espelette
Black garlic, basil, espelette pepper

Tartare de Thon | Tuna Tartare | 38 [S]

Noix de pécan, olives, tomate confite et gingembre
Pecans, olives, sun-dried tomato and ginger

Boutargue de Mullet | Mullet Roe | 65 [S]

Amandes, câpres, roquette
Almonds, capers, arugula

Salade de Légumes Croquants |

Crunchy Vegetable Salad | 26 [V]

Marinés, rôtis, crus
Marinated, roasted, raw

ENTREE CHAUDE

Crevettes Grillées | Grilled Shrimps | 46 [S]

Ail confit, chorizo, paprika
Confit garlic, chorizo, paprika

Saint-Pierre en Filet | John Dory Fillet | 60 [S]

Salsa aneth, pamplemousse, huile d'olive fumée
Dill salsa, grapefruit, smoked olive oil

Poulpe Glacé | Chilled Octopus | 49 [S SP]

Pesto, piment de cayenne, basilic
Pesto, cayenne pepper, basil

Brandade de Bacalao et Tartines |

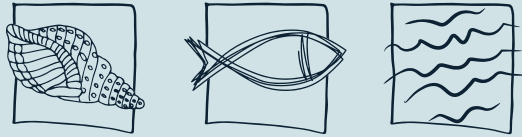
Cod Brandade and Toasts | 48 [S]

Olive verte et citron confit
Green olive and preserved lemon

Calamars Grillé | Grilled Calamari | 52 [S]

Homous à l'huile de truffe, salade d'herbette
Hummus with truffle oil, herb salad

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VIANDES

Gigot d'Agneau Confit | Confit Lamb Leg | 68

Caviar d'aubergine et pommes sautées à cru, jus à la fleur de thym

Eggplant caviar and raw sautéed apple, thyme flower jus

Filet de Veau à la Bordelaise |

Veal Fillet Bordelaise Style | 72

Jus de cuisson réduit à l'estragon

Reduced cooking juice with tarragon

POISSON

Pêche du Jour Préparée Selon vos Goûts (Selon le grammage) | Catch of the day to your liking (According to weight) [S]

GARNITURES (2 garnitures aux choix)

Pomme Purée à la Crème de Truffes |

Mashed Potatoes with Truffle Cream | 6 [D V]

Embeurré de Choux | Buttered Cabbage | 10 [D V]

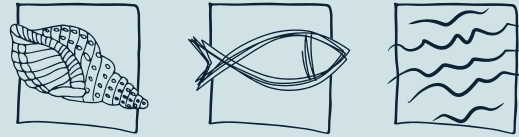
Legumes Glacés | Glazed Vegetables | 7 [D V]

Risotto au Parmesan | Parmesan Risotto | 24 [D V]

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DESSERTS

Le Classique Paris Brest | The Classic Paris Brest | 28 [D N V]

Crème Brulée à la Vanille | Vanilla Cream Brulee | 24 [D V]

Assida Zgougou à la Tunisienne |

Assida Zgougou Tunisian Style | 26 [D N V]

Tarte aux Pommes et Glace Vanille |

Apple Tart with Vanilla Ice Cream | 32 [D V]

Assiette de Fruits de Saison | Seasonal Fruit Platter | 29 [V]

TEA & COFFEE

Cappuccino | 12

Espresso | 9

Americano | 9

Cafe Latte | 12

Cafe Moccha | 12

Tea Selection | 9

Earl Grey, Black Tea, Green Tea, Camomile

DIGESTIFS

Hennessy VSOP | 45

Grand Marnier | 22

Grappa | 15

JW Green Label | 45

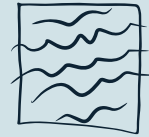
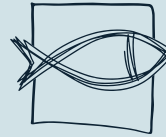
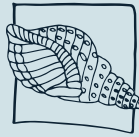
Amaretto | 20

Bailey's | 30

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WHITE WINE

Kerkouane - Muscat de Alexandria | 110

Citrus, Orange Blossom, Lime

Muscat Sec De Kelibia Muscat de Alexandria |

70

Light Citrus, Flowers

Domaine Neferis Verdejo - Verdejo | 120

Tropical Fruits, Anise, Citrus

Kurubis - Chardonnay | 150

Brioche, Matured Fruits, Quince

Didona - Chardonnay | 120

White Fruits, Floral, Spices

Heritage - Sauvignon Blanc | 80

Tropical Fruits, Orange, Pineapple

ROSE WINE

Bougene - Black Grenache | 95

Plums, Spices, Wild Berries

Magnifique Syrah, Grenache | 120

Melon, White Fruits, Peach

Drink Pink San Giovese, Grenache | 90

Wildberries, Citrus, Plums

Desir - Grenache | 90

Peach, Blueberries, Orange Blossom

Didona - Syrah | 110

Wild Berries, Floral, Spices

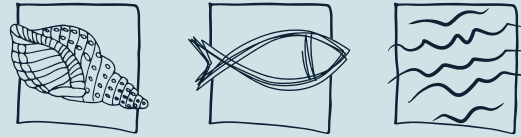
Heritage - Grenache | 80

Wild Berries, White Fruits, Floral

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RED WINE

Domaine Neferis - Carignan, Syrah | 250

Cherry, Pums, Spices

Vieux Magnifique - Syrah | 170

Black Pepper, Red Fruit, Coffee

Didona Reserve - Syrah, Cabernet Sauvignon | 170

Chocolate, Spices, Red Fruits

Bougene Emotion - Cabernet Sauvignon,

Mourvèdre & Syrah | 130

Red Fruits, Curry, Spices

Vieux Magon, Carignan | 130

Red Fruits, Spices, Dark Chocolate

Heritage - Syrah, Carignan | 80

Wildberries, Cherry, White Pepper

SPARKLING WINE

Cybelle Brut Blanc - Chardonnay | 150

Peach, Pear, Walnuts

Trocadero Peach Fizz - Sparkling Wine Cocktail | 140

Fresh Fruits, Peach

Chopin White - Chardonnay | 130

Fresh Fruit, Orange Peel

Chopin Rose - Syrah | 130

Red Berries, Flowers

CHAMPAGNE

Veuve Cliquot - Pinot Noir, Chardonnay, Meunier | 650

Fruity, Vanilla, Brioche

Veuve Cliquot Magnum - Pinot Noir, Chardonnay,

Meunier | 1200

Fruity, Vanilla, Brioche

Moet Chandon - Pinot Noir, Meunier, Chardonnay | 580

Pear, Fresh Nuts, Lime Blossom

Moet Chandon - Magnum Pinot Noir, Meunier,

Chardonnay | 1000

Pear, Fresh Nuts, Lime Blossom

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