



STARTERS

	EUR
BUFFALO MOZZARELLA WITH TOMATO AND ROCKET	9.00
MARINATED BLACK TIGER PRAWNS COUSCOUS SALAD, ROCKET AND COCKTAIL SAUCE	11.00
CARPACCIO OF BEEF FILLET OLIVE OIL, GREEN ASPARAGUS SALAD GRATED PARMESAN	13.00
SALMON MARINATED IN LIMES WITH PICKLED GINGER, WASABI AND SAKURA CRESS	13.00

SALADS

CHOP'D SALAD YOUNG LEAF SALAD WITH RED BEETROOT, GREEN BEANS CHERRY TOMATOES, CARROTS, ALFALFA SPROUTS HERBS AND CRESS, MANGO VINAIGRETTE	9.00
WITH CRISPY TOFU AND YOGHURT-MINT SAUCE	10.00
WITH FRIED SALMON FILLET IN SESAME JACKET SOYA-CUCUMBER SAUCE	13.00
FLEMING'S SALAD GRILLED BLACK TIGER PRAWNS WITH WARM SALAD MADE OF PINEAPPLE RED PAPRIKA, CELERY, ROCKET	12.00
CAESAR SALAD "CLASSIC"	6.00
WITH FRIED STRIPS OF BEEF FILLET	10.50
WITH GRILLED CHICKEN BREAST	8.50
WITH FRIED BLACK TIGER PRAWNS	10.50

SOUPS

CURRY-LEMONGRASS SOUP WITH FRIED BLACK TIGER PRAWNS	9.00
TOMATO-ORANGE SOUP CREME FRÂICHE, BASIL	6.00
LEEK-POTATO SOUP	6.00



FROM THE GRILL

US LONGHORN AND HEREFORD CATTLE SPEND THE FIRST EIGHT MONTHS ON THE PASTURES IN NEBRASKA AND SOUTH DAKOTA. THEY ARE THEN MOVED TO FEEDLOTS WHERE THEY ARE FED FOR AT LEAST 150 DAYS WITH CORN. IT IS THE CORN THAT GIVES THE STEAK ITS DISTINCTLY MARBLED TEXTURE.

ARGENTINEAN STEAK IS CONSIDERED TO BE ABSOLUTELY NATURAL. THE ANGUS CATTLE THERE HAVE REALLY A LOT OF FREEDOM AND FEED EXCLUSIVELY ON NATURAL FORAGE CROPS.

SELECTED IRISH DONALD RUSSELL CATTLE THAT ARE RAISED IN A NATURAL WAY. "DRY AGED" MEANS DRY AGEING OF THE MEAT FOR 21 DAYS. FOLLOWING THE LOSS IN WEIGHT, THE FLAVOUR OF THE MEAT JUICES GOES INTO THE MEAT, LEADING TO A UNIQUE MEAT QUALITY.

		EUR
RIB EYE STEAK	300G IRISH, BEST OF BEEF US BEEF	24.00 32.00
RUMP STEAK	250G ARGENTINEAN ANGUS BEEF US BEEF	23.00 29.00
FILET MIGNON	200G ARGENTINEAN ANGUS BEEF US BEEF	28.00 33.00
RACK OF WELSH LAMB WITH SAGE AND THYME		25.00
GRILLED CUTLET OF IBERICO PORK WITH SAGE AND YOUNG GARLIC		17.00
GRILLED KING PRAWNS ON LEMONGRASS SKEWER WITH TOMATO SUGO		19.00
TUNA STEAK WITH OLIVE OIL AND HERBS		20.00
SALMON STEAK WITH LIME-CHILLI OIL		16.00
SURF & TURF ARGENTINEAN ANGUS BEEF FILLET GRILLED BLACK TIGER PRAWNS, BÉARNAISE AND COCKTAIL SAUCE MIXED SALAD, FRENCH FRIES		32.00



<u>SIDE DISHES</u>	EUR
SMALL CAESAR'S SALAD	5.00
TOMATO SALAD WITH ONIONS	4.00
MIXED SALAD	3.00
FRENCH FRIES	3.70
POTATO PURÉE WITH ROAST GARLIC	3.70
POTATO GRATIN	3.70
LEAF SPINACH WITH CRÈME FRAÎCHE	3.50
GREEN BEANS WITH BACON	3.50
MARKET VEGETABLES	3.00
SAUTÉED MUSHROOMS WITH HERBS	3.00
SAUCES	2.00
CAFÉ DE PARIS BUTTER, PEPPER SAUCE, SOUR CREAM SAUCE BÉARNAISE	

SIDE DISHES ONLY IN COMBINATION WITH A STEAK

FLEMING'S CLASSICS

ORIGINAL WIENER SCHNITZEL WITH POTATO, GHERKIN AND CABBAGE SALAD CRANBERRIES	15.00
FLEMING'S BURGER 250 G MINCED BEEF FROM THE GRILL ICEBERG LETTUCE, TOMATO, FRIED ONIONS CUCUMBER, HAMBURGER SAUCE COLESLAW, FRENCH FRIES	14.00
FLEMING'S CLUB SANDWICH GRILLED CHICKEN BREAST, CRISPY BACON TOMATO, EGG AND FRENCH FRIES	15.00



NOODLE SPECIALTIES

EUR

FRESH PENNE, OPTIONALLY PREPARED:

WITH SALMON, PRAWNS AND PIKE-PERCH IN WHITE WINE SAUCE AND MARKET VEGETABLES	11.00
À LA CARBONARA	7.50
WITH FRESH VINE TOMATOES, BASIL OLIVES AND ROCKET	7.00

FROM THE WOK

FRESH VEGETABLE CURRY WITH MANGETOUT, BABY CORN, TOMATOES, CARROTS YOUNG POINTED CABBAGE AND PAPRIKA COCONUT MILK, PINEAPPLE, RED CURRY, SOYA SAUCE BASMATI RICE	10.50
FRIED NOODLES WITH BLACK TIGER PRAWNS SESAME OIL, SNOW PEAS, CARROTS AND PAK-CHOI SOYA BEAN SPROUTS, SWEET-SOUR SAUCE	18.00
GRILLED SESAME CHICKEN FILLETS WITH PEANUT OIL, SNOW PEAS, TOMATOES, YOUNG POINTED CABBAGE, GINGER, SHALLOTS, OYSTER MUSHROOMS BASMATI RICE	17.00
FINELY-SLICED BEEF FILLET TIPS, FRIED IN A WOK WITH OYSTER MUSHROOMS, GINGER AND SHALLOTS GREEN PEPPER, TERIYAKI SAUCE BASMATI RICE	18.50

CHEESE

SELECTION OF RAW MILK CHEESE WITH CAMEMBERT, COMTÉ, TALEGGIO AND FOURME D'AMBERT FIG MUSTARD AND COUNTRY-STYLE BREAD	9.00
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DESSERT

MOUSSE AU CHOCOLAT	4.50
VANILLA-SEMOLINA FLUMMERY WITH RASPBERRY SAUCE	5.00
MOCCA CRÈME BRÛLÉE WITH MANGO-APPLE COMPOTE	6.00