



## **STARTERS**

**BUFFALO MOZZARELLA WITH TOMATO AND ROCKET**

**FRIED BLACK TIGER PRAWN KEBAB  
ON VEGETABLE TABOULÉ AND LIME CRÈME**

**CARPACCIO OF BEEF FILLET  
OLIVE OIL, CHANTERELLE SALAD  
GRATED PARMESAN**

**HORS D'ŒUVRES VARIETY (PREPARED AT THE COUNTER)  
MILANESE SALAMI, SERRANO HAM,  
MARINATED OLIVES, SUN-DRIED TOMATOES,  
COURGETTES AND CRUMBLLED PARMESAN**

## **SALADS**

**SUMMER SALAD WITH FRIED TUNA FISH CUBES  
CHERVIL VINAIGRETTE, CHERRY TOMATOES AND YOUNG LEEKS**

**CAESAR'S SALAD "CLASSIC"**

**WITH FRIED FINELY-SLICED BEEF FILLET**

**WITH GRILLED CHICKEN BREAST**

**WITH FRIED SHRIMPS**

## **SOUPS IN THE LION'S HEAD TERRINE**

**GAZPACHO  
WITH TOMATOES, PAPRIKA, WHITE BREAD AND MATURE  
BALSAMIC VINEGAR**

**CREAM OF CHANTERELLE SOUP  
WITH FRESH CREAM AND CROÛTONS**

**BEEF BROTH  
WITH ROOT VEGETABLES AND FINELY-SLICED PANCAKE**



## **FISH**

**GRILLED TUNA FISH STEAK  
WITH TOMATO RAGOUT  
SAUTÉED COURGETTES-OLIVES  
ROSEMARY POTATOES**

**FRIED PIKE-PERCH FILLET  
WITH PERNOD SAUCE  
STEAMED CUCUMBERS AND RICE**

**GRILLED SALMON STEAK  
CREAMED CHANTERELLES AND TAGLIATELLE**

## **MEAT**

**ORIGINAL WIENER SCHNITZEL  
WITH POTATO, GHERKIN AND CABBAGE SALAD  
CRANBERRIES**

**GRILLED IBERICO PORK CUTLET  
WITH SAGE AND YOUNG GARLIC  
SAUTÉED CHANTERELLES AND POTATO GRATIN**

**FLEMING'S BURGER  
225 G MINCED BEEF FROM THE GRILL  
ICEBERG LETTUCE, TOMATO, FRIED ONIONS  
CUCUMBER, HAMBURGER SAUCE,  
COLESLAW, FRENCH FRIES**

**FLEMING'S CLUB SANDWICH  
GRILLED CHICKEN BREAST, CRISPY BACON  
TOMATO, EGG AND FRENCH FRIES**

**FLEMING'S US BEEF SPECIAL  
GRILLED US BEEF STEAK 250 G  
WITH FLEMING'S STEAK SAUCE, FRENCH FRIES  
SEASONAL LEAF SALAD, FRENCH DRESSING**

**GRILLED FLEMING'S RUMP STEAK  
WITH FLEMING'S FRENCH FRIES,  
CAFÉ DE PARIS BUTTER  
SEASONAL LEAF SALAD WITH VINAIGRETTE  
*250 G OF ANGUS BEEF, ARGENTINEAN***

**GRILLED FLEMING'S FILLET STEAK  
WITH PEPPER SAUCE  
GREEN BEANS AND POTATO GRATIN  
*200 G OF ANGUS BEEF, ARGENTINEAN***



## **NOODLE SPECIALTIES**

**FRESH PENNE, OPTIONALLY PREPARED:**

**WITH SALMON AND PRAWNS AND VEGETABLES  
IN WHITE WINE SAUCE**

**WITH CHANTERELLES IN CREAM  
CHOPPED HERBS**

**WITH FRESH TOMATO SAUCE, OLIVES AND ROCKET**

## **CHEESE**

**BRILLAT SAVARIN  
WITH MARINATED PEPPER-WATER MELON**

## **DESSERT**

**MOUSSE AU CHOCOLAT  
WITH VANILLA SAUCE**

**MARINATED STRAWBERRIES  
WITH VANILLA ICE CREAM**

**CRÈME BRÛLÉE  
WITH MANGO SALAD**

**CHOCOLATE PUDDING SPECIALTY  
WITH CANDIED NUTS**