



# Dinner

 <b>STARTERS</b> 		 <b>SOUP</b> 	
Pesto, parmesan cheese dried tomatoes	\$7.50 XCG 13.35	Onion Soup	\$12.50 XCG 22.25
Octopus Gallego style tapa	\$13.00 XCG 23.14	Lobster Bisque	\$15.00 XCG 26.70
Crab croquettes <i>(With surimi, chives, shallots, mayonnaise egg and bread crumbs.)</i>	\$8.50 XCG 15.13	 <b>SALADS</b> 	
<b>Juliette Salad</b> Variety of lettuce, dried fruits, apple and nuts with red fruit vinegar.		\$11.50 XCG 20.47	
<b>Caprese Salad with Pesto and Balsamic glaze</b>		\$16.00 XCG 28.48	
<b>Nicoise Salad</b> Potatoes, baby green beans, tuna, grape tomatoes, black olives lettuce hearts, boiled eggs, anchovy fillets and nicoise dressing.		\$14.50 XCG 25.81	
<b>SXM Salad</b> Romaine lettuce, cherry tomatoes, mango, feta cheese, cucumber with apple dressing.		\$12.50 XCG 22.25	
<b>Caesar Salad</b> With Chicken +\$6.90 XCG 12.28 With Shrimp +\$9.90 XCG 17.62		\$10.00 XCG 17.80	



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## MAINS



### Chicken

- Coquelet (Cornish Hen)			
L'orange	\$26.00	XCG 46.28	
Stuffed with Rice	\$26.00	XCG 46.28	
Stuffed with ground beef, nuts and dried fruits	\$26.00	XCG 46.28	
- Juliette's Chicken	\$24.00	XCG 42.72	
<i>With mango sauce, mashed potatoes and salad, stuffed with goat cheese and spinach.</i>	\$26.00	XCG 46.28	
- Lemon chicken			
<i>With onion, garlic, tomato, white wine, capers, butter and linguini pasta.</i>			

### Beef

- Steak Café de Paris	\$33.00	XCG 58.74
<i>8oz steak with Café de Paris sauce (butter, garlic, fine herbs) served with potatoes.</i>		
- French Steak	\$33.00	XCG 58.74
<i>8oz steak with heavy cream and cognac, served with mashed potatoes and carrots.</i>		
- Viking Steak	\$33.00	XCG 58.74
<i>Breaded 8oz steak with potatoes, peas, anchovies, capers and parmesan cheese.</i>		

### Escargots

\$10.00	XCG 17.80	\$18.00	XCG 32.04
-Garlic Parsley Butter with parmesan cheese.	(6 pieces)		(12 pieces)

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## ❖ FISH & SEAFOOD ❖

<b>Moules (Mussels)</b>	\$28.00 XCG 49.84	<b>Fish en Papillote</b>	\$28.50 XCG 50.73
- Drunken Mussels <i>(Butter, garlic, red pepper flakes, lemon, white wine and parsley)</i>		<i>Cooked with garlic, bay leaves, butter, jalapeño, thyme, served with white rice and salad on the side.</i>	
<b>Fettuccine with salmon</b>	\$45.00 XCG 80.10	<b>Danish Fish Fillet</b>	\$32.50 XCG 57.85
<i>With seafood Rosé sauce.</i>		<i>Breaded fish fillet and shrimps with homemade garlic mayonnaise.</i>	
<b>Grilled Octopus with mango vinaigrette</b>	\$40.00 XCG 71.20	<b>Mixed Seafood Platter</b>	\$42.50 XCG 75.65
<i>Served with rice and mixed vegetables.</i>		<i>Shrimps, mussels, octopus and calamari served with mashed plantain.</i>	

## ❖ FONDUE ❖

<b>3 Cheeses</b>	\$36.00 XCG 64.08 (For 2 persons)	\$54.00 XCG 96.12 (For 4 persons)
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## ❖ DESSERTS ❖

<b>Crème brûlée</b>	\$9.00 XCG 16.02
<b>Tiramisu</b>	\$12.00 XCG 21.36
<b>Black forest cake</b>	\$12.00 XCG 21.36
<b>Crepes</b>	
- Cajeta (Caramel)	\$9.00 XCG 16.02
- Swiss cheese & Mix berries	\$10.00 XCG 17.80
- Nutella with banana and nuts.	\$9.00 XCG 16.02