



Dinner

STARTERS			SOUP		
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			
SALADS					
Juliette Salad Variety of lettuce, dried fruits, apple and nuts with red fruit vinegar.			\$11.50	XCG 20.47	
Caprese Salad with Pesto and Balsamic glaze			\$16.00	XCG 28.48	
Niçoise Salad Potatoes, baby green beans, tuna, grape tomatoes, black olives lettuce hearts, boiled eggs, anchovy fillets and nicoise dressing.			\$14.50	XCG 25.81	
SXM Salad Romaine lettuce, cherry tomatoes, mango, feta cheese, cucumber with apple dressing.			\$12.50	XCG 22.25	
Caesar Salad			\$10.00	XCG 17.80	
With Chicken	+\$6.90	XCG 12.28			
With Shrimp	+\$9.90	XCG 17.62			



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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
 - With mango sauce, mashed potatoes and salad, stuffed with goat cheese and spinach.*
- Lemon chicken \$26.00 XCG 46.28
 - With onion, garlic, tomato, white wine, capers, butter and linguini pasta.*

Beef

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

Escargots

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



Dinner

✧ FISH & SEAFOOD ✧

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

✧ FONDUE ✧

3 Cheeses	\$36.00	XCG 64.08	\$54.00	XCG 96.12
	(For 2 persons)		(For 4 persons)	

✧ DESSERTS ✧

Crème brulée	\$9.00	XCG 16.02
Tiramisu	\$12.00	XCG 21.36
Black forest cake	\$12.00	XCG 21.36
Crepes		
- 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