

# appetizers

SOUPE OF THE DAY	6
HOMEMADE FRIES	7
ROCOTO PEPPER SCALLOPS CEVICHE <i>lime, coriander, red onions pickles</i>	15
HOUSE FIG DUCK RILLETTES ' <i>pickles, grilled croutons</i>	13
FISH CAKE <i>ginger asian mayonnaise</i>	15
SEASONAL OYSTERS	3 / un.
OYSTERS GRATINEES	3,75 / un.

# salads

HOUSE SALAD <i>homemade dressing</i>	6	13
CESAR SALAD <i>croutons, parmesan, pancetta chip</i>	8	15
BEETS SALAD <i>herbs goat cheese, arugula</i>		15

# tartars

[ All our main course tartars are served with homemade fries and salad. ]

	Appetizer	Main Course
CLASSIC BEEF TARTAR <i>capers, pickles, dijon mustard</i>	15	27
SALMON TARTAR <i>mango, basil, amarillo, grilled panko, shallot</i>	15	27

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

# *pastas*

## PASTA OF THE DAY

**MP**

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### PENNE GIGI 2.0

*prosciutto, mushrooms, red onions, pancetta chips, rose sauce*

**21**

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### SHRIMPS LINGUINE (4)

*shrimps, mushrooms, onion, garlic cream, parmesan*

**24**

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### SNAIL FARFALLE

*almond pasta, mushrooms, sundried tomatoes, garlic, shallot*

**22**

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# *Main courses*

### SALMON FILET

*red onions and dry tomatoes pearl barley risotto, beets*

**27**

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### SCALLOPS AND SHRIMPS DUO

*celeriac purée, basil and mango sauce*

**34**

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### CONFEEED DUCK LEG

*fingerling potatoes fricassée oyster mushroom, whole-grain mustard sauce*

**29**

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# *grill*

FLANK STEAK 8oz *mustard and beer marinated,  
seasonal vegetables and mash potatoes / homemade fries*

**35**

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### TENDERLOIN 8oz

*seasonal vegetables and mash potatoes / homemade fries*

**43**

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#### SAUCE CHOICE

*red wine / green pepper / roasted shallots and balsamic vinegar warm dressing,*

#### ADDITIONAL CHOICE

*3 grilled shrimps **12** / 2 pan seared scallops **12** / homemade fries **7***

*The restaurant Olivia is proud to encourages our local supplier*

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