

Starters

Vegetable quiche 20cm-27cm-31cm	25.00	45.00	60.00
Spinach quiche 20cm-27cm-31cm	25.00	45.00	60.00
Leek quiche 20cm-27cm-31cm	25.00	45.00	60.00
Lorraine quiche 20cm-27cm-31cm	25.00	45.00	60.00
Goat cheese and prunes quiche 20cm-27cm-31cm	28.00	50.00	65.00
Goat cheese and dried tomatoes quiche 20cm-27cm-31cm	28.00	50.00	65.00
Goat cheese and thyme quiche 20cm-27cm-31cm	28.00	50.00	65.00
Salmon and spinach quiche 20cm-27cm-31cm	32.00	55.00	75.00
Asparagus quiche 20cm-27cm-31cm	32.00	55.00	75.00
Cep quiche 20cm-27cm-31cm	32.00	55.00	75.00
Cep tart 25cm-30cm-35cm	60.00	75.00	100.00
Asparagus tart 25cm-30cm-35cm	60.00	75.00	100.00
Sea bass brandade <i>per piece</i>	15.00		
Peking shrimp skewer <i>per skewer</i>	3.00		
Vegetable millefeuille with goat cheese <i>per portion</i>	7.00		
Summer rolls <i>per piece</i>	1.50		
Shrimps summer rolls <i>per piece</i>	2.50		
Greek style artichokes <i>per piece</i>	2.50		
Chicken rolls <i>per piece</i>	1.50		
Salmon tartare <i>per kg</i>	90.00		
Salmon and rice cake 20cm-25cm-30cm	100.00	150.00	200.00
Goat cheese ravioli with pesto sauce <i>per piece</i>	1.25		
Cep ravioli with cep sauce <i>per piece</i>	2.00		
Spinach ravioli with white sauce <i>per piece</i>	1.25		
Pasta with cep <i>per 500gr</i>	50.00		
Black and white truffles linguini <i>per 500gr</i>	70.00		
Roastbeef with mustards and gherkins <i>per kg</i>	70.00		
Du Puy green lentils salad <i>per portion</i>	11.00		
Endives, apples, walnut and roquefort salad <i>per portion</i>	12.00		
Eggplants, endives and feta salad <i>per portion</i>	10.00		
Salad mix, edamame, artichokes and beetroots salad <i>per portion</i>	11.00		
Salad mix and goat cheese salad <i>per portion</i>	10.00		
Freekeh, baby spinach and goat cheese salad <i>per person</i>	12.00		
Fresh tuna and sesame salad <i>per portion</i>	14.00		
Arugula, bresaola, mushrooms and parmesan salad <i>per portion</i>	12.00		
Spinach sprouts, walnuts, pears, cranberry and roquefort salad <i>per por.</i>	11.00		
Pasta, chicken, pineapple and mushrooms salad <i>per portion</i>	9.00		
Fresh crab salad <i>per 500gr</i>	90.00		
Quinoa and shrimps salad <i>per portion</i>	11.00		
Quinoa and vegetables salad <i>per portion</i>	8.00		
Cheese platter, Cold cuts platter, Foie gras platter, Salmon platter			

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Fish

Green curry shrimps <i>per portion</i>	25.00
Thai style shrimps, mango sauce <i>per portion</i>	25.00
Asian style shrimps, soya noodles <i>per portion</i>	25.00
Curry shrimps with lemon grass <i>per portion</i>	25.00
Shrimps or fish Biryani <i>per portion</i>	25.00
Siyyadiéh <i>per portion</i>	25.00
Paëlla <i>per portion</i>	25.00
Oven cooked fish <i>per kg</i>	
	Extra shrimps (1kg) 50.00
	Exrta fish (1kg) 30.00

Meat

Cooked ham with fruits <i>per kg</i>	90.00
Lamb leg <i>per leg</i>	160.00
Baby lamb leg <i>per kg</i>	75.00
Lamb shank <i>per piece</i>	30.00
Brazilian beef filet with vegetables <i>per kg</i>	70.00
Australian beef filet with vegetables <i>per kg</i>	130.00
Boeuf bourguignon <i>per portion</i>	30.00
Beef stroganoff <i>per portion</i>	25.00
Beef teryaki with pan fried vegetables <i>per portion</i>	25.00
Couscous à la royale <i>per portion</i>	30.00
Alsatian choucroute <i>per portion</i>	35.00
Pork leg <i>per 7kg leg</i>	360.00

Poultry

Green curry chicken <i>per portion</i>	20.00
Chicken with mustard sauce <i>per portion</i>	20.00
Chinese chicken <i>per portion</i>	20.00
Chicken Alfredo with tagliatelles <i>per portion</i>	20.00
Chicken with frikeh <i>per portion</i>	24.00
Duck with orange sauce with tagliatelles <i>per duck</i>	150.00
Coq au vin <i>per portion</i>	20.00
Oven cooked capon <i>per capon</i>	325.00
Oven cooked turkey (rice, vegetables or caramelized fruits) 4.5kg-6.5kg-9.5Kg	180.00 300.00 430.00
Additional side dish:	50.00
Pan fried vegetables, caramelized fruits or oriental style rice	
Additional sauce	15.00

A wide selection of desserts is also available

Prices in USD are VAT inclusive