

## Available 3pm-11pm

Sharing Platter* (Selection of Cheeses, Cold Cuts, Porc Pâté 180g, Olives, Gherkins and Butter)	\$122
Charcuterie Platter — 100g* (Rosette, Cured Auvergne Ham & Coppa)	\$40
Mix Platter (Cheese & Coldcuts) - 140 grs*	\$35
Rosette Saucisson — 100g*	\$19
Baked Camembert $-250g$ ( $\checkmark$ ) (30 min preparation time)	\$26
Croque Monsieur (30 min preparation time)	\$26
Small Cheese Platter — 150g (for 2 pax) (V)	\$31
Medium Cheese Platter — 350g (for 4 pax ) 🚺	\$56
Heavy Cheese Platter — 500g (for 6 pax ) (V)	\$81
Porc Pâté – 180g*	\$36
Duck Rillettes — 180g	\$40
Sardines A La Provencale by La Perle des Dieux 230g	\$26
Marinated Olives (V)	\$9
Tapenade Olives Noires by L'Oulibo 90g	\$13
12 Snails with Baratte Butter AOC Charentes-Poitou	\$32
Bread with Butter	\$5
NO MENU @ LQV	
Available 6pm-9pm (Except on Sunday)	
Rib Eye (Served with Vegetables)	300g > \$81
Mix Salad with Sicilian Tomatoes and Parmesan Cheese ( 🗸 )	\$36
Snapper Fish with Spinach	\$69
Burrata with Sicilian Tomatoes, Salad and Parma Ham*	\$76
Half Burrata with Sicilian Tomatoes, Salad and Parma Ham*	\$44
Penne Arrabbiata 🚺	\$44
Meat Balls Spaghetti*	\$51
Tagliatelle Kurobuta*	\$51
Squid Ink Risotto*	\$46
Spaghetti with Clams ( <i>Only on Friday</i> )	\$59
Pizza Margherita 💜	\$31
Pizza Special (Gorgonzola / Cooked Ham / Parma Ham / Sea Food / Vegetarian)	\$36

All items come with a portion of fresh bread. Extra \$5.

\* Items containing pork.

