



# Food Menu

### **Bar Snacks**

- Olive **150,-**
- Dried spiced chicken **80,-**
- Cashew nuts **80,-**
- Tyrrells crisps **65,-**
- French Fries with truffle mayo **95,-**

### **In a can**

Real Conservera Española - Ranking Worlds best canned seafood

- Maquerel in olive oil 130g **400,-**
- Sardine in olive oil 120g **450,-**
- la belle iloise conserverie, France
- Sardine, olive oil, thyme, lemon & timut pepper **300,-**
- Sardine, Olive tapenade **300,-**
- Sardine, Extra virgin olive oil, chili and lemon **300,-**

### **Our mixed platter**

#### **Perfect sharing item**

**Cold cut - Cheese - Rillettes - Pate - Mustard - Pickles**

- Small size **375,-**
- Upgrade cold cut to Iberico + **125,-**
- Large size **575,-**
- Upgrade cold cut to Iberico + **150,-**

### **Deli selection per 50g**

**Served with sourdough bread, mustard and pickles**

- Prosciutto Crudo ham **115,-**
- Salami **110,-**
- Spicy Salami **110,-**
- Mortadella **105,-**
- Coppa **115,-**
- Iberico Paleta de Bellota, Shoulder **250,-**
- Iberico Salchichon de Bellota, Salami **165,-**
- Duck Rillettes 100g **165,-**
- Pork Rillettes 100g **185,-**

### **Toasties**

- Prosciutto ham - Comte cheese & Truffle mayo **200,-**
- Salami - Blue cheese & Arugula **200,-**
- Mortadella - Comté cheese & Mustard mayo **190,-**
- Duck rillettes - Pickled red onion & Honey mustard **225,-**
- 3 cheese - Truffle honey **200,-**

## Salads

Mixed green salad **100,-**

Goat cheese - Balsamic nuts, Tomato & pesto & Pickled onion **250,-**

Smoked salmon - Crème cheese & Mixed salad **250,-**

Fresh Burrata - Tomato & pesto & Prosciutto ham **250,-**

## French Bistro food

Escargot snails - Parsley/garlic butter & croutons **175,-**

Homemade pate - Pork and duck pate with pistachio, 2 kind of mustard & pickles **225,-**

Beef Tartare - Herbs, Cornichon, Capers, Egg yolk, Fries & Salad **325,-**

Steak & Fries - 250g Australian Strip loin with fries, truffle mayo, salad & pepper corn sauce **795,-**

## Cheese Selection

Price per 50g

Served with sourdough bread & Chutney

**Brie de Meaux** - French cow's milk with soft & creamy interior **105,-**

**Morbier** - French cow's, Semi soft with a slightly nutty flavour **130,-**

**Livarot** - Washed-rind French cow's milk, soft and creamy with strong flavour **135,-**

**Comte 8 months** - French cow's milk, hard with nutty flavour **95,-**

**Tomme De Savoie** - French cow's milk, semi-soft cheese with mild, slightly sweet & nutty flavour **105,-**

**Gruyere** - Swiss cow's milk, hard with a rich, creamy taste with hints of fruit & nuts **140,-**

**Taleggio** - Washed-rind Italian cow's milk, creamy texture & medium strong flavour **70,-**

**Bleu d'auvergne** - French cow's milk, creamy texture with pronounced aroma & flavour **75,-**

**Sainte-Maure de Touraine** - French goat, soft, creamy texture with medium strong flavour **130,-**

**Bûche de Chèvre** - French goat, semi creamy, with mild to medium flavour **100,-**

## Dessert

Tart of the day with vanilla ice crème and salted caramel **165,-**

Chocolate mousse with whipping creme **125,-**

### Ice creme

**50 per scoop**

Vanilla ice creme

Coconut ice creme

Pistachio ice creme

Mango Sorbet

# MAD Wine Bar & Eatery Seafood menu

## Seafood on ice

### Oysters

#### Vietnamese

Ha long bay 1pc - **35,-** / 6pc - **180,-**

Nha trang N°2 1pc - **55,-** / 6pc - **300,-**

#### French

Geay - La Friandise 1pc - **95,-** / 6pc - **510,-**

Oyster platter - 2 of each total 6pc

**345,-**

### Prawn

300g Himalayan salt cooked tiger prawn **350,-**

## Seafood platter

6-Ha long bay Oyster - 6 Prawn - Scallop - Tuna Tartare - Clams in white wine sauce  
Served with Aioli & bread

**750,-**

Change for Geay - La Friandise French oysters **+300**

Add 30g Imperial Caviar **+ 1,500**

## Caviar - Caspiar

Served with Blinis - Chives - Shallot - Creme fraiche

30g Imperial - **1,750**

50g Imperial - **2,500**

30g Royal Oscietre - **1,850,-**

50g Royal Oscietre - **2,750,-**

## Seafood & fish

Tuna tartare in sesame dressing with crispy rice crackers - **225,-**

Fish & Chips of served with fries, tartar sauce & lemon- **275,-**

Steamed white clams in creamy wine & herbs sauce served with fries & aioli - **325,-**

Pan fried sea bass filet with brown butter & capers served with baby potatoes **375,-**

Lobster bisque soup with mixed seafood **375,-**