

SMALL BITES

JUMBO CRAB CAKE	19
TRIO OF MINI BLACK ANGUS CHEDDAR CHEESE BURGER	18
OVEN BAKED PITA BREAD	14
TOPPED WITH BEEF TARTARE	
ONION RINGS	9
WITH AIOLI SAUCE	
HOMEMADE DUCK SPRING ROLLS	14
WITH SWEET CHILI DRESSING	
HOEGAARDEN BATTERED FISH FRITTERS	12
WITH TARTARE SAUCE	
COUNTRY STYLE CHICKEN LIVER PÂTÉ ON GARLIC BREAD	14
PARMESAN CHEESE - FOIE GRAS CROQUETTE	16
HUMMUS AND KALAMATA OLIVES	10
WITH BAKED FLAT BREAD	
BLOOD ORANGE MARINATED SALMON ON TOAST ...	10
FRIED CALAMARI	14
WITH WASABI MAYONNAISE	
SPANISH JAMÓN IBÉRICO	20
WITH TOASTED BREAD	

PLATTERS

CHARCUTERIE PLATTER	28
(SPANISH JAMÓN IBÉRICO, PARMA HAM, BLACK PEPPER VEAL PASTRAMI, CHORIZO IBÉRICO, SPICY SALCHICHÓN AND CURED PORK LOIN)	
CHEESE PLATTER	22
SERVED WITH QUINCE JAM AND CRACKERS (MANCHEGO, BRIE AND STILTON)	

SALAD

DISTRICT 10 SALAD	12
ASSORTED LETTUCE WITH MUSHROOMS, FETA CHEESE AND ROASTED ROMA TOMATO IN A BALSAMIC DRESSING	
CAESAR SALAD	14
WITH ROASTED BACON, CROUTONS, PARMESAN CHEESE AND OUR SPECIAL D10 DRESSING	
DUCK AND MANGO SALAD	18
WITH WILD ROCKET, CRUSHED PEANUTS, CITRUS AND HONEY DRESSING	
ROCKET SALAD	16
WITH AVOCADO, GRILLED ZUCCHINI, CHERRY TOMATO AND LEMON DRESSING	
COUSCOUS SALAD	18
WITH SPINACH LEAF AND SMOKED SALMON	

SOUPS

CLASSIC FRENCH ONION SOUP	12
WITH GRUYÈRE CROUTONS	
CREAMY WILD MUSHROOM SOUP	12

SIDES

NATURAL CUT FRENCH FRIES	8
SHOESTRING FRENCH FRIES	8
OVEN ROASTED POTATOES IN DUCK FAT	14
MASHED POTATOES	8
GREEN SALAD	8
SAUTÉED SEASONAL VEGETABLES	8

PASTA

RIGATONI	19
WITH WAGYU MEATBALLS AND FRESH TOMATO BASIL SAUCE	
LINGUINE	24
IN AGLIO OLIO AND JUMBO CRAB MEAT	
SPAGHETTI	24
WITH BASIL PESTO, CHERRY TOMATO AND TIGER PRAWNS	
PENNE	18
WITH EGGPLANT, ANCHOVIES, FRESH TOMATO, BASIL AND MOZZARELLA	

PIZZA

PIZZA REGINA MARGHERITA	18
PIZZA WITH TOMATO SAUCE, BASIL, BUFFALO MOZZARELLA AND EXTRA VIRGIN OLIVE OIL	
PIZZA SMOKED SALMON	22
PIZZA WITH TOMATO SAUCE, MOZZARELLA, SMOKED SALMON AND CHIVES	
PIZZA SPANISH JAMÓN IBÉRICO	29
PIZZA WITH TOMATO SPANISH IBÉRICO HAM, ROCKET AND SHAVED PARMESAN CHEESE	
PIZZA WITH PORTOBELLO MUSHROOMS	26
PIZZA WITH TOMATO, PORTOBELLO MUSHROOMS AND TRUFFLE OIL	
PIZZA COUNTRY STYLE	22
PIZZA WITH TOMATO, MOZZARELLA, MUSHROOM, ARTICHOKE AND VEAL PASTRAMI	

MAINS

BRAISED WAGYU BEEF CHEEK	29
WITH BORLOTTI BEANS AND PORTOBELLO MUSHROOMS	
WAGYU MEATBALLS	19
IN LIGHT MUSTARD SAUCE WITH YOUR CHOICE OF FRIES OR MASHED POTATO	
TRADITIONAL SHEPHERD'S PIE	18
CRISPY DUCK CONFIT	26
WITH SWEET AND SOUR ONION AND RED WINE GRAVY	
BRITISH CURRY	19
SLICED BEEF TENDERLOIN WITH HOMEMADE TOMATO CHUTNEY AND BASMATI RICE	
WEISSWURST SAUSAGES	18
WITH BUTTERED MASHED POTATO AND ONION GRAVY	
SEA BASS MEUNIÈRE	22
LIGHT LEMON BUTTER SAUCE WITH BABY NEW PARSLEY POTATO	
GRILLED SCOTTISH SALMON FILLET	24
WITH SEASONAL VEGETABLES AND OLD FASHIONED GRAIN MUSTARD SAUCE	
HOEGAARDEN BATTERED FISH & CHIPS	18
WITH MINT MUSHY PEAS AND TARTARE SAUCE	

STEAK FRITES

PRIME BEEF GRILLED OVER HOT CHARCOAL SERVED WITH NATURAL CUT FRENCH FRIES AND MIXED SALAD.

ARGENTINEAN CARNE HEREFORD
RIB-EYE 200GR

ARGENTINEAN CARNE HEREFORD
STRIPLOIN 200GR

WAGYU BEEF
STRIPLOIN 200GR

AUSTRALIAN TENDERLOIN 180GR

BURGER: WAGYU BEEF

KING ISLAND AUSTRALIAN T-BONE 350GR

BURGER: BLACK ANGUS BEEF

CHOICE OF SAUCE: BÉARNAISE / MUSHROOM / BLACK PEPPER / MUSTARD