

LUNCH MENU

STARTERS

SEA BASS CEVICHE | 9
mango, lime & pomegranate (H)

GOAT CHEESE LOLLIPOPS | 7
lemon curd (V)

AVOCADO TOAST | 8
crushed avocado, sundried tomato, rocket,
herbs, granary toast (V)

TUNA TARTARE | 9
ponzu sauce, bonito flakes (H)

ORGANIC HEIRLOOM TOMATO SALAD | 8
house dressing & crispy pitta bread (VG)

USDA MEAT BALLS | 7
tomato basil sauce & feta cheese

USDA STEAKS & MAINS

FILLET - 200g • 7oz | 21

SIRLOIN - 300g • 10.5oz | 20

RIB EYE - 350g • 12.5oz | 22

PAN FRIED SALMON | white asparagus & Champagne sauce | 15

FRESH TAGLIATELLE | wild mushrooms & fresh truffle (V) | 16

GRILLED HALLOUMI | endive, orange & pecan nuts (V) | 11

MADAME HELIOT BURGER | USDA beef & truffle mayo | 12

TOPPINGS

FRIED DUCK EGG | 3
CHARGILLED KING PRAWN | 4
LOBSTER TAIL | 10

BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE
RED WINE SAUCE
GARLIC BUTTER

SIDES | 2 EACH

MIXED LEAF SALAD
PEAS & SHALLOTS
GRILLED WHOLE FRESH LOBSTER | 25
thermidor sauce

GREEN BEANS GARLIC BUTTER
FRENCH FRIES & OREGANO SALT
TRIPLE COOKED CHIPS
MAC & CHEESE | 4

DESSERTS | 6.5 EACH

THE ISLAND | almond cream, cinnamon & cocoa tuile
CHARLOTTE | dulce de leche ice cream & hot chocolate sauce
ALMOND MILLEFEUILLE | seasonal fruits & mascarpone cream

EXECUTIVE CHEF : IOANNIS GRAMMENOS