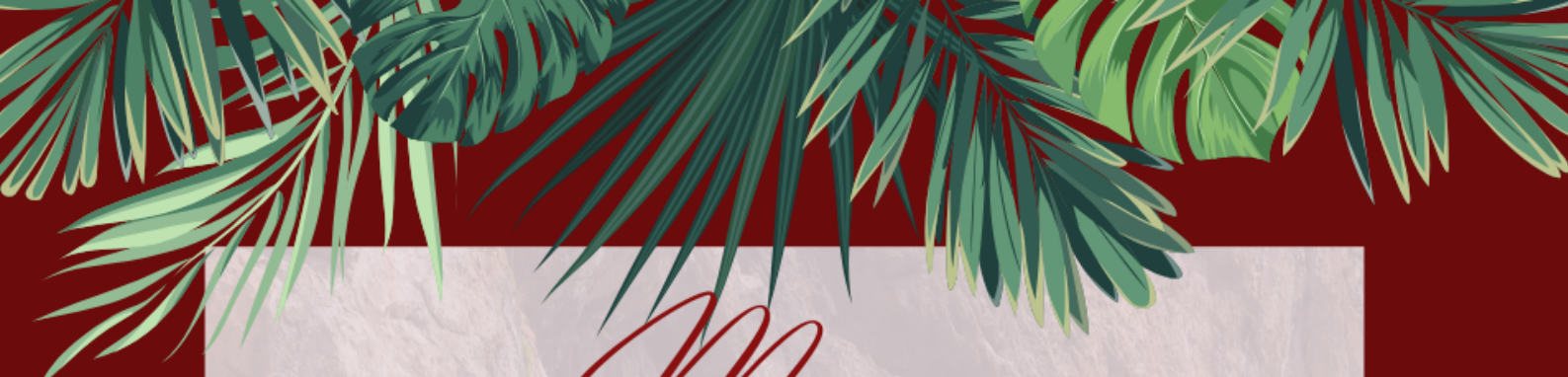




Menu

36€

Starters

Exotic sea bream ceviche 11€50

Chef's Foie gras, morello cherry chutney 13€50 (+5€ Menu)

Tuna and basil pearl salad 10€50

Main Courses

Duck Breast 400grs, apples and Maple syrup 28€50
(+5€ Menu)

Burrata Salad, roasted grapes, Laborie ham and melon 21€50

Beef merlan, apricot and rosemary sauce 26€

Beef carpaccio, burrata and pepper pesto 25€50

Trout fillet, red berries and dill sauce 27€50

Desserts

Tiramisu of the moment 8€50

Fruit Salad 8€50

Cheese platter 10€ (+2€ Menu)

French toast with salted butter caramel 8€50



L'OSTROG III
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Chef's Specials

Pork Ribs 27€50

400g, from Ferme Les Positots (03) , served with a side of your choice

Beef Rib Steak 85€

French origin, about 1.2kg, served with a side of your choice

Truffade 23€

Potatoes with Tomme cheese, served with LABORIE's ham and green salad

Burger L'Ostrog 23€50

Burger bun, beef cheek, caramelized onions, pickles, ajvar (pepper and eggplant puree from Monténégro), choice of sauce : blue cheese or cheddar

Discovery Platter 65€

Assortments of meats and chef's spécialités : Pork ribs 200g,
Duck breast 200g, Beef Merlan 200g
Sides and sauces of your choice

Sides

French fries

Fresh tagliatelles with parmesan cream

Seasonal vegetables

Sauces 2€

Blue cheese / Cheddar / BBQ / Apricot Rosemary / Red Berries



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