

Restaurant Menu

Item Name	Description	Price (\$)	Category
Truffle Risotto	Creamy risotto with truffle oil and parmesan cheese	25	Main Course
Duck à l'Orange	Roasted duck with a sweet and tangy orange sauce	35	Main Course
Bouillabaisse	Traditional Provençal fish stew with saffron	30	Main Course
Coq au Vin	Chicken braised with wine, mushrooms, and garlic	28	Main Course
Beef Wellington	Tender beef wrapped in puff pastry with duxelles	40	Main Course
Lobster Thermidor	Lobster cooked in a creamy mustard sauce	45	Main Course
Ratatouille	Vegetable medley with tomatoes, zucchini, and eggplant	20	Main Course
Cassoulet	Slow-cooked casserole with beans and meat	25	Main Course
Peking Duck	Crispy duck served with pancakes and hoisin sauce	38	Main Course
Chateaubriand	Thick-cut beef tenderloin with a rich sauce	50	Main Course
Sushi Platter	Assorted sushi with fresh fish and seafood	55	Appetizer
Escargot	Snails cooked in garlic butter and parsley	18	Appetizer
Foie Gras	Rich duck liver pâté with fig jam	35	Appetizer
Gourmet Burger	Gourmet beef burger with truffle aioli and arugula	22	Main Course
Mushroom Ravioli	Ravioli stuffed with wild mushrooms and ricotta cheese	24	Main Course
Seafood Paella	Spanish rice dish with seafood and saffron	32	Main Course
Lamb Shank	Braised lamb shank with rosemary and red wine	27	Main Course
Crème Brûlée	Classic dessert with a caramelized sugar top	12	Dessert
Tiramisu	Italian dessert with coffee-soaked ladyfingers and mascarpone	10	Dessert
Chocolate Fondant	Warm chocolate cake with a gooey center	15	Dessert
Caviar Blini	Blini topped with premium caviar and crème fraîche	60	Appetizer
Spaghetti Carbonara	Classic Italian pasta with eggs, cheese, and pancetta	20	Main Course
Oysters Rockefeller	Oysters baked with spinach, butter, and breadcrumbs	18	Appetizer
Chicken Cordon Bleu	Breaded chicken stuffed with ham and cheese	26	Main Course

Veal Marsala	Veal cutlets with a rich Marsala wine sauce	28	Main Course
Salmon en Croute	Salmon fillet wrapped in puff pastry with spinach	34	Main Course
Filet Mignon	Premium beef steak grilled to perfection	45	Main Course
Stuffed Quail	Quail stuffed with wild rice and herbs	38	Main Course
Baked Alaska	Ice cream and meringue dessert flambéed tableside	20	Dessert
Cheese Soufflé	Light and fluffy cheese soufflé	15	Appetizer
Pasta Primavera	Pasta with fresh vegetables and a light sauce	18	Main Course
Osso Buco	Braised veal shanks with vegetables	35	Main Course
Ribeye Steak	Juicy ribeye steak with a side of garlic butter	40	Main Course
Duck Confit	Duck legs slow-cooked in their own fat	32	Main Course
Moussaka	Greek casserole with eggplant, potatoes, and ground meat	22	Main Course
Eggplant Parmesan	Baked eggplant with marinara sauce and cheese	19	Main Course
Gnocchi Pesto	Potato dumplings with basil pesto	16	Main Course
Seared Scallops	Scallops seared to perfection with a butter sauce	30	Main Course
Pork Belly	Crispy pork belly with a sweet and savory glaze	24	Main Course
Chicken Alfredo	Pasta with creamy Alfredo sauce and chicken	22	Main Course
Fettuccine Alfredo	Pasta with rich Alfredo sauce	20	Main Course
Shrimp Scampi	Shrimp sautéed in garlic, butter, and white wine	28	Main Course
Beef Bourguignon	Beef stew with red wine and vegetables	25	Appetizer
Clam Chowder	Creamy soup with clams and potatoes	18	Appetizer
Gazpacho	Chilled tomato soup with fresh vegetables	16	Appetizer
Vichyssoise	Cold leek and potato soup	10	Dessert
Apple Strudel	Traditional Austrian apple dessert with pastry	12	Dessert
Lemon Tart	Tangy lemon custard in a pastry shell	14	Dessert
Panna Cotta	Italian dessert with creamy gelatin and berry sauce	16	Dessert
Profiteroles	Choux pastry filled with ice cream and chocolate sauce	12	Dessert