

CHEZ PASCAL MENU

SOUPS

- Cream of Tomato Soup (Homemade tomato soup topped with fresh cream & croutons) 30.00 LE
- Lobster Bisque (Rich Lobster cream soup) 45.00 LE

COLD APPETIZER

- Duo of Norwegian salmon with Rucola salad and dill 120.00 LE
- Caesar salads with grilled butter fly shrimps 65.00 LE
- Caesar salad with grilled chicken breast 55.00 LE
- Caesar salad with anchovies 55.00 LE

HOT APPETIZER

- House – prepared Cheese croquettes 40.00 LE
- Red sea fried Calamari 80.00 LE

MAIN COURES

- Fillet tenderloin (Choices of sauces: black pepper, mushroom, béarnaise sauce) 160.00 LE
- Chateaubriand (Choices of sauces: black pepper, mushroom, béarnaise sauce) 170.00 LE
- Veal steak 170.00 LE
- Grilled Norwegian salmon fillet with green asparagus and beurre blanc sauce 250.00 LE
- Red sea fish Meuniere 110.00 LE
- Grilled fillet of sea bass 95.00 LE
- Scampi diabolique or with herb butter 250.00 LE
- Mix grill of seafood with herb butter or hollandaise sauce 250.00 LE

Choice of rice, baked new potatoes, pommes croquettes OR French fries

DESSERT

- Seasonal fruit platter 35.00 LE
- Banana flambé 30.00 LE
- Chocolate mousse (Belgian style) 35.00 LE
- Crepes Suzettes flambéed with vanilla ice cream 35.00 LE
- Banana split 25.00 LE
- Cream caramel 35.00 LE

