









Dinner

 STARTERS 	 SOUP 
Pesto, parmesan cheese dried tomatoes \$7.50 fl 13.35	Onion Soup \$12.50 fl 22.25
Octopus Gallego style tapa \$9.50 fl 16.91	Lobster Bisque \$15.00 fl 26.70
Crab croquettes \$8.50 fl 15.13 <i>(With chives, shallots, egg mayonnaise, bread crumbs)</i>	
 SALADS 	
Juliette Salad \$11.50 fl 20.47 Variety of lettuce, dried fruits, apple and nuts with red fruit vinegar.	
Caprese Salad with Pesto and Balsamic glaze \$11.50 fl 20.47	
Niçoise Salad \$14.50 fl 25.81 Potatoes, baby green beans, tuna, grape tomatoes, black olives lettuce hearts, boiled eggs, anchovy fillets and nicoise dressing.	
SXM Salad \$12.50 fl 22.25 Romaine lettuce, cherry tomatoes, mango, feta cheese, cucumber with apple dressing.	
Caesar Salad \$10.00 fl 17.80	
With Chicken +\$6.90 fl 12.28	
With Shrimp +\$9.90 fl 17.62	



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MAINS



Chicken

- Coquelet (Cornish Hen)
 - L'orange \$26.00 fl 46.28
 - Stuffed with Rice \$26.00 fl 46.28
 - Stuffed with ground beef, nuts and dried fruits \$26.00 fl 46.28
- Juliette's Chicken \$24.00 fl 42.72
With mango sauce, mashed potatoes and salad.
- Lemon chicken \$26.00 fl 46.28
With onion, garlic, tomato, white wine, capers, butter and linguini pasta.

Beef

- Steak Café de Paris \$33.00 fl 58.74
8oz steak with Café de Paris sauce (butter, garlic, fine herbs) served with potatoes.
- French Steak \$33.00 fl 58.74
8oz steak with heavy cream and cognac, served with mashed potatoes and carrots.
- Viking Steak \$33.00 fl 58.74
Breaded 8oz steak with potatoes, peas, anchovies, capers and parmesan cheese.

Escargots

- Garlic Parsley Butter \$10.00 fl 17.80 (6 pieces) \$18.00 fl 32.04 (12 pieces)



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❧ FISH & SEAFOOD ❧

Moules (Mussels) - Drunken Mussels <i>(Butter, garlic, red pepper flakes lemon, white wine and parsley)</i>	\$19.00 fl 33.82	Fish en Papillote <i>Cooked with garlic, bay leaves butter, jalapeno, thyme, served with white rice and salad on the side.</i>	\$26.00 fl 46.28
Fettuccine with salmon <i>With seafood rose sauce.</i>	\$29.00 fl 51.62	Danish Fish Fillet <i>Breaded fish fillet and shrimps with homemade garlic mayonnaise.</i>	\$29.00 fl 51.62
Grilled Octopus with mango vinaigrette <i>Served with rice and mixed vegetables.</i>	\$29.00 fl 51.62	Mixed Seafood Platter <i>Shrimps, mussels, octopus and calamari served with mashed plantain</i>	\$37.00 fl 65.86

❧ FONDUE ❧

3 Cheeses	\$29.00 fl 51.62 (For 2 persons)	\$48.00 fl 85.44 (For 4 persons)
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❧ DESSERTS ❧

Crème brûlée	\$9.00 fl 16.02
Tiramisu	\$12.00 fl 21.36
Black forest cake	\$12.00 fl 21.36
Crepes	
- Cajeta (Caramel)	\$9.00 fl 16.02
- Swiss cheese & Mix berries	\$10.00 fl 17.80
- Nutella	\$9.00 fl 16.02