



# La Moustache

GOURMET FRENCH



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## Starters

### Tropical Shrimp Cocktail

Mango, tangerine and lemon juice

### Niçoise Salad

Black olives, anchovies, tuna, boiled egg, cucumber, lettuce and potatoes, served with balsamic vinaigrette

### Gourmand Salad

Salad greens with chicken confit, herbed salmon and goat cheese, served with honey mustard dressing and balsamic vinaigrette

## Soups

### Three-Onion Soup

Served with grilled cheese croûton

### Quail Consommé

Flavored with garden herbs

## Gourmet Specials

### Grouper Soufflé with Lobster Mousse

Grouper fillet baked with shallot and fresh herb butter, served with linguini pasta in champagne cream sauce and vegetables

### Monte Carlo Salmon Fillet

Fresh salmon with yellow corn polenta, tomato sauce with olives, bell pepper and onions

### Stuffed Chicken Breast

With blue cheese and walnuts, served with red wine stewed pears

### Beef Tenderloin with Bordelaise Sauce

Served with red wine and marrow sauce, accompanied with boulangère potatoes and vegetables

### Provençal Rack of Lamb

Lamb entrecôte with red wine caper sauce and couscous pearls

### Shrimp Normandy

With champagne sauce, cream cheese, Camembert and bacon

## Desserts

### Crème Brûlée

Served with fruit compote

### Meringue

With chocolate mousse

### Chocolate Volcano

Served with vanilla ice cream

Gluten Free

Raw ingredients are carefully handled; however, their ingestion remains at the diner's discretion.

## Entradas

### Coctel Tropical de Camarones

Jugo de mango, mandarina y limón

### Ensalada Niçoise

Aceitunas negras, anchoas, atún, huevo duro, pepino, lechuga y papas, servida con vinagreta balsámica

### Ensalada Gourmand

Ensalada verde con pollo confitado, salmón a las hierbas y queso de cabra, servida con aderezo de miel mostaza y vinagreta balsámica

## Sopas

### Sopa de Tres Cebollas

Servida con croûton de queso a la parrilla

### Consomé de Codorniz

Aromatizado con hierbas del huerto

## Especiales Gourmet

### Soufflé de Mero con Mousse de Langosta

Filete de mero al horno con mantequilla de chalota y hierbas frescas, servido con pasta linguini en salsa de crema de champagne y vegetales

### Filete de Salmón Monte Carlo

Salmón fresco con polenta de maíz amarillo, salsa de tomate con aceitunas, pimienta y cebolla

### Pechuga de Pollo Rellena

Con queso azul y nueces, servida con peras al vino tinto

### Filete de Res a la Bordelesa

Servido con salsa de vino tinto y tuétano, acompañado de papas boulangère y vegetales

### Costillar de Cordero a la Provenzal

Entrecot de cordero con salsa de alcaparra al vino tinto y perlas de cuscús

### Camarones Normandía

Con salsa de champagne, queso crema, camembert y tocineta

## Postres

### Crème Brûlée

Servida con compota de frutas

### Merengue

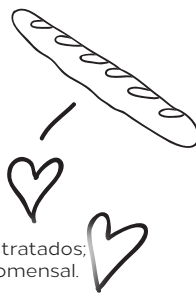
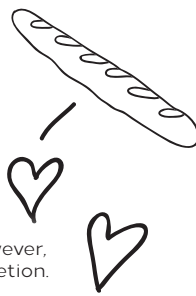
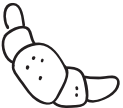
Con mousse de chocolate

### Volcán de Chocolate

Servido con helado de vainilla

Libre de Gluten

Los alimentos crudos están cuidadosamente tratados; aun así, su ingestión es responsabilidad del comensal.



Bonjour

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