



RESTAURANT, LOUNGE & BAR

### Set lunch menu

Thursday, 18<sup>th</sup> November 2010

Scottish salmon tartar "Asia Style"  
with ginger, lemon grass and coriander  
Butter toast

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Mangalista steak of pig  
Mushroom cream sauce  
Slightly truffled mashed potatoes

Or

Fried filet of Tilapia  
Saffron sauce  
Fried potatoes with onions  
Beans and sugar peas

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Chestnut vermicellies with Meringue

or

Chose your preferred daily dessert from our  
Show fridge cabinet in the bistro ACE

Menu complete	49
Menu without dessert	42
Main course	32
Dessert of the day	8

### Daily lunch specialities

<b>Soup of the day</b>	Cup	7
Garden cress soup with strips of smoked duck breast	Bowl	13

<b>Salad of the day</b>	Starter	14
Mixed autumn salad with cores, nuts, grapes, chopped egg and croutons	Main course	25

<b>Special of the week</b>		27
Ragout of roasted shrimps, tomatoes, vegetables and basil in lobster bisque with poppy Tagliatelle noodles		

<b>Jubilee recommendation - 175 YEARS CLARIDGE HOTEL</b>		17.50
Swiss hash brown potatoes with fried mushrooms, tomatoes and vegetables, overcrusted with Raclette cheese		

<b>Recommendation 1</b>		21
Fried French turkey breast in one pice Mushroom cream sauce, pepper Tagliatelle and zucchini vegetables		

<b>Recommendation 2</b>		29
Deer medallions from the Tirol in gin cranberry sauce with mashed potatoes and balsamic red cabbage		

#### Martijn Grim`s red wine recommendation From the 50 cl bottle

#### LE ROQUENTIN, AC, 2007

Pinot Noir  
Henri Cruchon, Echichens, Vaud, Switzerland



(12.5%) **Degustation price dl 8 / Bottle 39**