




LE MONDE
FISH BAR AND GRILL
by Martinez

PLATINUM MENU

STARTERS

BAJUN FISHCAKES WITH BARBADOS SAUCE

CHEF'S MEDITERRANEAN FISH SOUP, BALSAMIC & OLIVE OIL

PAN-FRIED GARLIC MUSHROOMS WITH SPRING ONIONS & FRESH GARDEN HERBS

PAN ROASTED SPANISH CHORIZO "CON PATATAS"

MAINS

PRIME CHARGRILLED SIRLOIN STEAK - SERVED PINK

GRILLED FILLET OF SHETLAND SALMON SERVED WITH A CHIVE HOLLANDAISE

NORTH SEA HAKE "A LA PLANCHA" WITH A ROASTED GARLIC & OLIVE OIL

DRESSING

SUPREME OF CHICKEN, STUFFED WITH A CHICKEN LIVER PATE, WRAPPED IN

SMOKED BACON SERVED WITH A GARLIC & MUSHROOM SAUCE

SLOW ROAST GRASS FED WELSH LAMB WITH A ROSEMARY & RED WINE JUS

VEGETARIAN DISH OF THE DAY

(ALL SERVED WITH A CHOICE OF HANDCUT CHIPS OR NEW POTATOES)

DESSERTS

HOMEMADE VANILLA CREME BRULEE

BLACKCURRANT & WHITE CHOCOLATE CHEESECAKE

RICH TRIPLE CHOCOLATE BROWNIE

