

vinaigre^{fe}

Special Menu
Week 1

Appetizers

POTATO CROQUETTES 4.95
Deep fried potato balls coated in Japanese bread crumbs served with a red pepper sauce

AUBERGINE PARMIGIANA 5.75
Layers of sliced aubergine with fresh tomatoes baked with Parmesan and Mozzarella cheese

Soup

FRENCH ONION SOUP 3.95
Classic onion soup topped with puff pastry and Emmental cheese

Salad

QUINOA TABBOULEH 6.25
Parsley with cooked quinoa and raisins with honey Sherry vinegar dressing

BABY MOZZARELLA SALAD 6.25
Served in a basket of wild rocca, cherry tomatoes and a toss of Parmesan cheese and pistachios

Sandwiches

ORIENTAL CHICKEN WRAP 6.95
Herbed chicken breast with rocca and hummus wrapped in shrak bread served with spicy potato wedges

BBQ STEAK SANDWICH 8.25
Grilled American tenderloin slices with mushrooms, green, red and yellow bell peppers served with homemade BBQ sauce and Cheddar cheese

Pasta

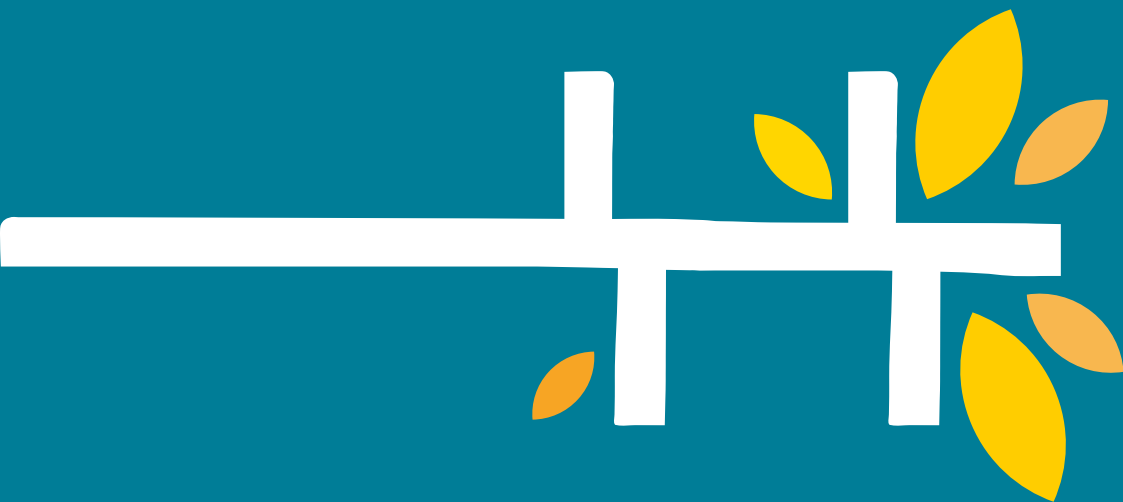
SEA FOOD RISOTTO 7.50
Italian risotto with shrimp, calamari and Parmesan cheese

Main Course

VEAL RACK WITH SHIITAKE SAUCE 13.95
Grilled veal rack marinated in yoghurt, garlic with herbed hummus

SALMON FILLET WITH MANGO TARTAR 14.50
Pan-fried fresh salmon with mango relish and a fennel sauté

Prices are subject to 10% service charge and 16% sales tax.



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Special Menu
Week 2

Appetizers

BABY SQUID TEMPURA 5.25
Fried baby squid served with a homemade sauce

Soup

SPECIAL LENTIL SOUP 3.95
Lentil soup served with coconut chips

Salad

GOAT CHEESE SALAD 6.25
Whipped goat cheese over bruschetta bread with apricots, pistachios, mixed green leaves and walnuts

BABY SPINACH SALAD WITH GRILLED HALLOUMI 5.50
With caramelized onions, cherry tomatoes and black olives

Sandwiches

VINAIGRETTE CLUB SANDWICH 6.95
Toasted bread with layers of sliced chicken breast, beef bacon, fried egg, tomatoes, lettuce, Cheddar cheese and pickles served with a special sauce, coleslaw and French-fries

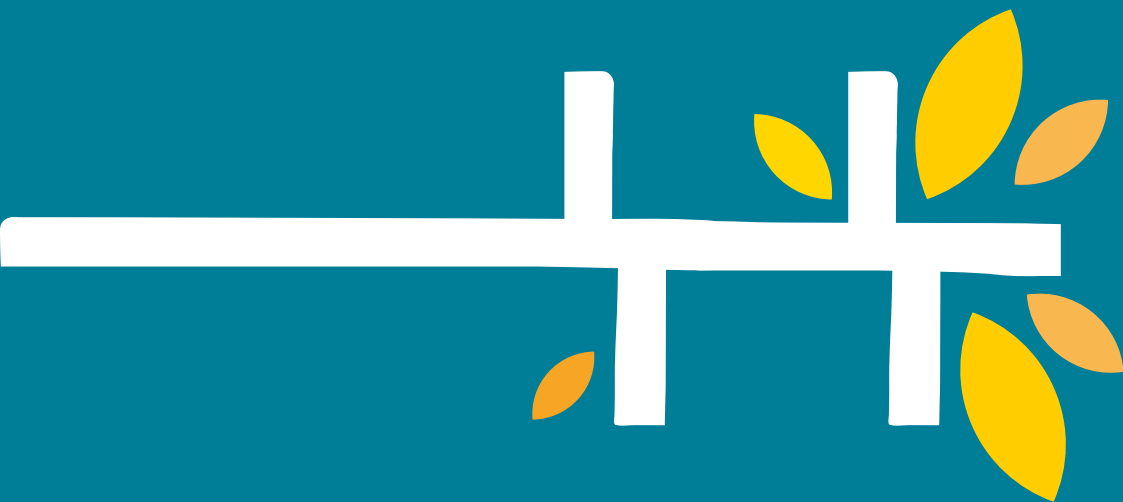
Pasta

WILD MUSHROOM RISOTTO 7.75
Served in a Parmesan tuile netting

Main Course

SEA BASS FILLET WITH RELISH 15.50
Oven cooked Sea Bass topped with homemade pickled relish

FILLET TENDERLOIN WITH RED WINE SAUCE 14.50
American beef fillet cooked in red wine with garlic herbs and butter



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Special Menu
Week 3

Appetizers

POUTINE FRENCH FRIES 4.25
French-fries with gravy and melted cheese with a zest of spicy jalapeños

Soup

MINISTRONE SOUP 3.95
Italian vegetable soup with onions, carrots, zucchinis, leeks, celery, green peas, baguette bread topped with Parmesan cheese and pesto sauce

Salad

SPECIAL GREEK SALAD 5.25
Cherry tomatoes, spring onions, green bell peppers, red radish, local Arabic lettuce, cucumbers, feta cheese and oregano with a sprinkle of sweet paprika

CAESAR SALAD WITH HOMEMADE DRESSING 5.50
Roman lettuce, capers, cherry tomatoes, anchovies topped with Parmesan cheese and croutons

Sandwiches

CHICKEN FAJITAS WRAP 6.95
Served with guacamole, sour cream, Pico de cello and salsa

Pasta

ASPARAGUS RISOTTO 6.95
With Parmesan cheese

Main Course

MARINATED RACK OF LAMB 14.95
Grilled rack of lamb marinated in a mix of fresh herbs with olive oil and dried cherry tomatoes