

MAY 2019

# BBQ MEDOC

## LE MEDOC MEAT(S) BBQ

### APPETIZERS

<b>Smoky oysters (3 pieces)</b>	14€
Served with smoke, apple vinaigrette, roasted onions & Chester bread	
<b>Codfish Ceviche</b>	16€
marinated with lime & whiskey (smoked) & potato straw	
<b>Carpaccio of beef</b>	19€
with truffle cream, black truffle & smoke infused olive oil	
<b>Romana salad</b>	14€ / main course 17€
with fresh avocado, peanuts, onions, egg, smoky Caesar dressing & wood oven bread	

### MAIN COURSES

<b>Tomahawk Steak of Beef for 2 people</b>	70€
with smoked bell pepper, mashed baby potatoes & black lava salt	
<b>Grilled pike-perch fillet</b>	26€
with smoked sausage on champagne herb & white sweet potato	
<b>Beef Brisket Burger</b>	21€
Leach-bun, pickled vegetables, BBQ sauce & French fries	
<b>Homemade pastrami</b>	20€
on farmer's bread with pickled cabbage, red onions, gherkin, cheese cream & French fries	
<b>Grilled chicken</b>	23€
with (Biondic) Rub on smoked mashed potatoes & grilled green asparagus	
<b>Mini Tortelletti</b>	18€
with potatoes, truffles, pecorino cheese, baby spinach & truffle foam	

### THE CLASSIC

<b>Entrecôte fries</b>	26€
Entrecôte of beef with French fries and leaf lettuce	

### DESSERT

<b>Smoked banana from the oven</b>	8€
with white coffee ice cream & biscuit crumble	
<b>chocolate Brownie</b>	9€
with candybacon & pecan ice cream	

PREVIEW JUNE 19: SWABIANMEDOC - BREW & CHEW