

OPUS

RESTAURANT ON PRINCE ARTHUR

Appetizers

Cauliflower and Brie with brioche croutons	17
Baby lettuces and vegetable chips with champagne vinaigrette	16
Yellowfin tuna ceviche with lime, coriander and coconut	21
Italian burrata and sweet peas with carrot juice, mint and foccaccia	23
Tartare of beef with fresh chick peas, black garlic and pita crumble	22
Sea scallop mimosa with shaved asparagus and wild leek	24
Seared foie gras and maple apples with currant purée	25
Selection of caviar with buckwheat blini and crème fraîche	

Main courses

Roast chicken on dill noodles with carrots and albufera	39
Fogo Island cod with shaved new potatoes, kale and Pata Negra	42
Aged prime striploin with beans and marjoram	46
Roast caribou on leek choucroute with crisp potato and bacon jus	46
Wild striped bass on white leek purée with fennel fondue and Pernod	43
Black-pepper crusted tuna loin on shredded vegetables with green onion beurre blanc	45
Rack of lamb on yuzu socca with fava beans and miso	45
Steamed couscous with almonds, leeks and dates	35

Sides

Caramelized Brussel sprouts with chili and white asparagus	12
Sauté of mushrooms with white wine and chive butter	12



Vanilla crème brulee with langue de chat
and fresh berries

10.50

Chocolate truffle torte and caramelized white chocolate ice cream
with peanuts

10.50

Apple fritters with toffee caramel, cinnamon sour cream
and pecan streusel

10.50

Chocolate softcake and black cherry on dulce de leche
with sugar and spice donuts

10.50

Lemon meringue mille feuille with
light ginger and vanilla anglaise

10.50

Selection of cookies and candies

6.50

Selection of house made
sorbets or ice cream

10.50

Selection of cheeses
(priced accordingly)