



Food Menu

Bar Snacks

- Olive **150,-**
- Dried spiced chicken **80,-**
- Cashew nuts **80,-**
- Tyrrells crisps **65,-**
- French Fries with truffle mayo **95,-**

In a can

Real Conservera Española - Ranking Worlds best canned seafood

- Maquerel in olive oil 130g **400,-**
- Sardine in olive oil 120g **450,-**
- la belle iloise conserverie, France
- Sardine, olive oil, thyme, lemon & timut pepper **300,-**
- Sardine, Olive tapenade **300,-**
- Sardine, Extra virgin olive oil, chili and lemon **300,-**

Our mixed platter

Perfect sharing item

Cold cut - Cheese - Rillettes - Pate - Mustard - Pickles

- Small size **375,-**
- Upgrade cold cut to Iberico + **125,-**
- Large size **575,-**
- Upgrade cold cut to Iberico + **150,-**

Deli selection per 50g

Served with sourdough bread, mustard and pickles

- Prosciutto Crudo ham **115,-**
- Salami **110,-**
- Spicy Salami **110,-**
- Mortadella **105,-**
- Coppa **115,-**
- Iberico Paleta de Bellota, Shoulder **250,-**
- Iberico Salchichon de Bellota, Salami **165,-**
- Duck Rillettes 100g **165,-**
- Pork Rillettes 100g **185,-**

Toasties

- Prosciutto ham - Comte cheese & Truffle mayo **200,-**
- Salami - Blue cheese & Arugula **200,-**
- Mortadella - Comté cheese & Mustard mayo **190,-**
- Duck rillettes - Pickled red onion & Honey mustard **225,-**
- 3 cheese - Truffle honey **200,-**

Salads

- Mixed green salad **100,-**
- Goat cheese - Balsamic nuts, Tomato & pesto & Pickled onion **250,-**
- Smoked salmon - Crème cheese & Mixed salad **250,-**
- Fresh Burrata - Tomato & pesto & Prosciutto ham **250,-**

French Bistro food

- Escargot snails - Parsley/garlic butter & croutons **175,-**
- Homemade pate - Pork and duck pate with pistachio, 2 kind of mustard & pickles **225,-**
- Beef Tartare - herbs, cornichon, capers, egg yolk, fries & salad **325,-**
- Coq au vin, Red wine cooked chicken, bacon, mushroom onion, mashed potato **325,-**
- Steak & Fries - 250g Australian Strip loin with fries, truffle mayo, salad & pepper corn sauce **795,-**

Cheese Selection

Price per 50g

Served with sourdough bread & Chutney

- Brie de Meaux** - French cow's milk with soft & creamy interior **105,-**
- Morbier** - French cow's, Semi soft with a slightly nutty flavour **130,-**
- Livarot** - Washed-rind French cow's milk, soft and creamy with strong flavour **135,-**
- Comte 8 months** - French cow's milk, hard with nutty flavour **95,-**
- Tomme De Savoie** - French cow's milk, semi-soft cheese with mild, slightly sweet & nutty flavour **105,-**
- Gruyere** - Swiss cow's milk, hard with a rich, creamy taste with hints of fruit & nuts **140,-**
- Taleggio** - Washed-rind Italian cow's milk, creamy texture & medium strong flavour **70,-**
- Bleu d'auvergne** - French cow's milk, creamy texture with pronounced aroma & flavour **75,-**
- Sainte-Maure de Touraine** - French goat, soft, creamy texture with medium strong flavour **130,-**
- Bûche de Chèvre** - French goat, semi creamy with mild to medium flavour **100,-**

Dessert

- Tart of the day with vanilla ice crème and salted caramel **165,-**
- Chocolate mousse with whipping creme **125,-**

Ice creme

50 per scoop

- Vanilla ice creme
- Coconut ice creme
- Pistachio ice creme
- Mango Sorbet

MAD Wine Bar & Eatery Seafood menu

Seafood on ice

Oysters

Vietnamese

Ha long bay 1pc - **35,-** / 6pc - **180,-**

Nha trang N°2 1pc - **55,-** / 6pc - **300,-**

French

Geay - La Friandise 1pc - **95,-** / 6pc - **510,-**

Oyster platter - 2 of each total 6pc
345,-

Prawn

300g Himalayan salt cooked tiger prawn **350,-**

Seafood platter

6 Ha long bay Oyster - 6 Prawn - Scallop - Tuna Tartare - Clams in white wine sauce,
Served with Aioli & bread

750,-

Change for Geay - La Friandise French oysters **+300**

Add 30g Imperial Caviar **+ 1,500**

Caviar - Caspiar

Served with Blinis - Chives - Shallot - Creme fraiche

30g Imperial - **1,750**

50g Imperial - **2,500**

30g Royal Oscietre - **1,850,-**

50g Royal Oscietre - **2,750,-**

Seafood & fish

Tuna tartare in sesame dressing with crispy rice crackers - **225,-**

Fish & Chips of served with fries; tartar sauce & lemon- **275,-**

Steamed white clams in creamy wine & herbs sauce served with fries & aioli - **325,-**

Pan fried sea bass filet with brown butter & capers served with baby potatoes **375,-**

Lobster bisque soup with mixed seafood **375,-**