

## COLD STARTERS

Mixed salad with rocket, pears & Parmesan	7.50
Prawn cocktail with Mary Rose dressing	12.80
Carpaccio of fillet steak, rocket salad & Parmesan	14.80
Carpaccio of octopus with citrus dressing	12.80
“Gazpacho”: cold vegetable soup & trimmings	7.80

## HALF LOBSTER—CLASSIC BELLE-VUE

24.50

- ◆ Half Lobster steamed with Mary Rose dressing
- ◆ Served with a fresh salad



## WARM STARTERS

“Lobster cappuccino”: soup with all the flavor of our lobsters & topped with freshly whipped cream

7.80

Home made veal tongue croquettes

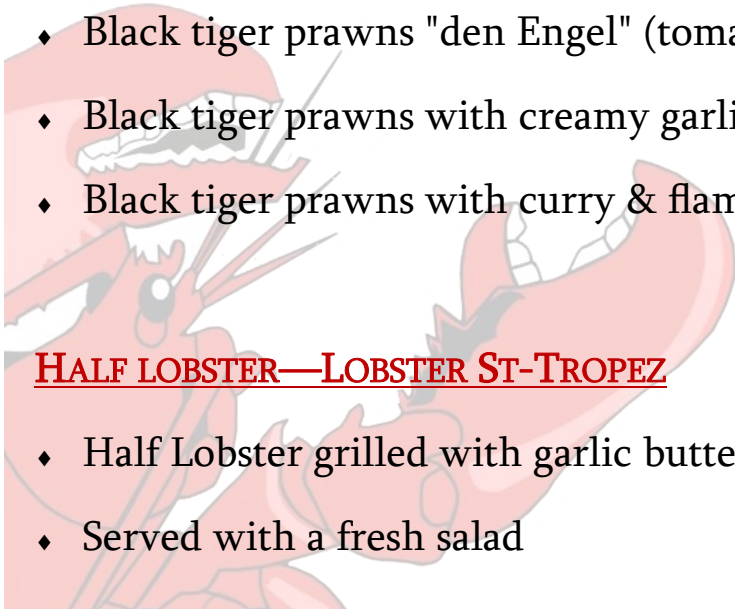
7.80

- ◆ Black tiger prawns "den Engel" (tomato, white wine & cream) 13.80
- ◆ Black tiger prawns with creamy garlic sauce 13.80
- ◆ Black tiger prawns with curry & flamed Ricard anise liqueur 13.80

## HALF LOBSTER—LOBSTER ST-TROPEZ

28.80

- ◆ Half Lobster grilled with garlic butter
- ◆ Served with a fresh salad



## LOBSTER MENUS

### CLASSIC BELLE-VUE

39.50

- ◆ Lobster cream cappuccino
- ◆ 500 gr. Lobster steamed with Mary Rose dressing
- ◆ Spanish oven baked potatoes & peppers

### LOBSTER ST-TROPEZ

47.80

- ◆ Lobster cream cappuccino
- ◆ 500 gr. Lobster grilled with garlic butter
- ◆ Spanish oven baked potatoes & peppers

### LOBSTER THE CHEF

47.80

- ◆ Lobster cream cappuccino
- ◆ 500 gr. Curry Lobster flamed with Ricard anis liquor
- ◆ Spanish oven baked potatoes & peppers

### LOBSTER ROYAL

- ◆ Glass of bubbles
- ◆ 1/2 Lobster Belle Vue, steamed & chilled, served with a fresh salad
- ◆ Lobster bisque "cappuccino"
- ◆ Refreshing sorbet
- ◆ 1/2 Lobster grilled, served with garlic butter & oven baked potatoes
- ◆ Moscatel dessert wine



## KING CRAB CHATKA

- ◆ The real Russian Chatka King Crab 200 gr. 29.70
- ◆ Spanish oven baked potatoes & peppers
- ◆ The real Russian Chatka King Crab 400 gr. 49.70
- ◆ Spanish oven baked potatoes & peppers



## LOBSTER RISOTTO

- ◆ Topped with 1/2 Lobster, cherry tomatoes & pesto with nuts and capers 28.80

## MEAT

- ◆ Fillet steak from Galicia 24.50  
Sauces: Green pepper/ Garlic butter/ Béarnaise
- ◆ Fillet steak Tartare (raw preparation) 24.50  
200 gr. hand chopped with Dijon mustard & capers
- ◆ Rack of Lamb New Zealand style 24.50  
Choose between honey/ mustard or mint sauce

## VEGETARIAN

- ◆ Mushroom Risotto with natural truffle aroma 18.50
- ◆ Woked vegetable pasta 16.80





## FISH

Seabass fillet grilled on a bed of baby spinach	19.80
Grilled salmon with Tartar sauce	19.80
♦ Black tiger prawns "den Engel" (tomato, white wine & cream)	21.80
♦ Black tiger prawns with creamy garlic sauce	21.80
♦ Black tiger prawns with curry and flamed Ricard anise liqueur	21.80

All dishes are served with Spanish oven baked potatoes & peppers

## DESSERTS

Crème Brulée	6.50
Carpaccio of pineapple with fresh mint & vanilla ice cream	6.50
Crêpes Suzette (flamed with Grand-Manier)	7.80
Crêpes Mikado (vanilla ice cream & Belgian chocolate)	7.80
Cava or Vodka lemon sorbet	6.80
Dame Blanche (vanilla ice cream & Belgian chocolate)	7.50



## SOFT DRINKS & JUICES

Water 33 cl	2.50
Water 1L	3.60
Perrier	3.00
Soda/ Sprite	2.50
BitterKas/ Ginger Ale	2.50
Coke/ Light/ Zero	2.50
Tonic/ Zero/ Pink	2.50
Fanta Lemon/ Orange	2.50
Nestea 30cl	2.80
Fresh Orange Juice	4.00
Apple/ Pineapple Juice	2.50
Appeltizer	2.50

## BEERS

Small beer/ Shandy	2.40
Large Beer/ Shandy	3.90
Estrella Levante 33cl.	2.60
Estrella Levante No Alcohol 33cl.	2.60
Duvel (Belgian Golden Ale)	5.30
Strongbow 50 cl	4.40

## COFFEES & TEAS

White, Black, Cortado, Solo	2.50
Selection of Teas	2.50
Fresh Mint Tea	3.00
Cappuccino Cream/ Milk	2.80
Hot Chocolate & whipped cream	2.50
Latte Macchiato	2.80
Irish coffee	5.80
Carajillo/ Bombón	3.40
Belmonte	3.60
Double Espresso	3.20
Café Frappe Latte	4.80

## SANGRÍA, WINES & CAVAS

Sangria glass	3.20
½ L. Sangría	9.50
Jug (1L.) Sangría	17.05
Jug (1L.) Sangría of Cava	17.05
Tinto de Verano	3.20
Glass White/ Red/ Rosé wine	3.20
½ Btl. White/ Red/ Rosé wine	9.50
Bottle House White/ Red/ Rosé wine	17.05
Cava Minguett Benjamin 20cl.	7.50
Cava Minguett 37.5cl.	13.50
Cava Minguett 75 cl.	27.50
Rosé Cava Vallformosa 75 cl.	27.60
Lanson Brut Black Label 75 cl.	52.00

## COCKTAILS/ MOCKTAILS

Aperol Spritz	7.50
Mojito	8.00
Piña Colada	8.00

