

# c o l d t a p a s

**caprese al seagrass** 10.5

*buffalo mozzarella/tomato/pine nuts/basil*

\*\*\*

**mixed olives** 6.0

*garlic/herbs*

\*\*\*

**marinated feta cheese** 7.5

*herbs/garlic/chili*

\*\*\*

**tuna tatar** 13.5

*shiso/sesame/yuzu/chili*

\*\*\*

**sashimi** *tuna* **Or** *salmon* 11.5|9.5

*ponzu soy/dashi mayo/gari*

\*\*\*

**sardines** *à la mae* 9.5

*mirin/yuzu/laurel*

\*\*\*

**beefsteak tatar** 14.5

*onion relish/whiskey/toast*

**our homemade dips** 2.5 per dip

*hummus/baba ganoush/guacamole/yogurt-mint sauce  
aioli/saffron mayonnaise/dashi mayonnaise/apple-wasabi salsa*

we suggest as a starter 1 to 3 tapas per person, as main dish 5 to 7 tapas.

# w a r m t a p a s

**edamame** *Japanese beans* 5.0  
*slightly warm/sea salt*

\*\*\*

**falafel** 6.5  
*ras el-hanout | tahini | herbs*

\*\*\*

**moules au vin blanc** 18.0  
*mussels | white wine stock | chili | garlic*

\*\*\*

**al ajillo** *with shrimps* **or** *rocklobster* 18.0 | 29.5  
*garlic | lemon | olive oil | herbs | dried tomatoes*

\*\*\*

**chicken tandoori** *approx. 10 min* 16.5  
*chicken skewer | tandoori | yogurt*

\*\*\*

**dates 'n' bacon** 8.5  
*fried | herbs*

\*\*\*

**polpette** *beef meatballs* 9.5  
*tomato sauce with ricotta | pine nuts | herbs*

**our homemade dips** 2.5 per dip  
*hummus | baba ganoush | guacamole | yogurt-mint sauce  
aioli | saffron mayonnaise | dashi mayonnaise | apple-wasabi salsa*

we suggest as a starter 1 to 3 tapas per person, as main dish 5 to 7 tapas.

# seagrass plateaux

## **seagrass taste 49**

*half lobster/half rocklobster  
mussels/tuna & salmon sashimi*

\*\*\*

## **seagrass royal 71**

*half lobster/whole rocklobster/mussels  
tuna & salmon sashimi/2 black tiger shrimps*

\*\*\*

## **seagrass imperial 169**

*4 oysters/whole lobster/whole rocklobster  
mussels/tuna & salmon sashimi  
6 black tiger shrimps*

\*\*\*

## **french oysters**

7/ pcs.

*marennnes-oléron no2, fine de claire, fresh from the sea, served raw*

all components are served in the middle of the table on a platter filled with crushed ice. we serve fresh lemon, apple-wasabi salsa, tomato vinaigrette, aioli and homemade focaccia bread.

# main dishes

**caesar salad al seagrass** *also available as a starter 14|21*  
*fresh lettuce salad/croûtons/caesar dressing/parmesan*

*+ black tiger shrimps +8*

\*\*\*

**royal rock lobster burger 36**

*served in brioche bun*

*grilled rocklobster tail/saffron mayonnaise/watercress/coleslaw*

*+ potato wedges +6.5*

\*\*\*

**paella al seagrass 39**

*saffron rice/seafood stock/black tiger shrimps/cod/salmon/mussels*

\*\*\*

**swiss sirloin café de paris 46|56**

*180g/250g, served on the rechaud*

*rare/gratinated with café de paris/served with potato wedges*