



SEAGRILL

Bistro

HALF BOARD MENU

APPETIZERS

Crispy Calamari (D/E/SH) 🐟
Spicy mayonnaise, spring onions, red chilli, lime

Moules Mariniere (D/SH) 🐟
Fresh mussels, shallots, garlic, parsley, cream sauce, char-grilled baguette

Wild Mushroom Soup (D/V)
Roasted mushrooms, truffle oil, multigrain toast

SALADS

Green Salad Bowl (PB)
Mesclun lettuce, selection of local vegetables, avocado, puffed quinoa, citrus dressing

Spinach & Wild Berry Salad (N/PB)
Sliced almonds, mixed wild berries, shallots, white balsamic dressing

Beetroot & Goat's Cheese Salad (D/N/V)
Orange segments, walnuts

Insalata Frutti di Mare (S/SH) 🐟
Shrimps, scallops, mussels, octopus, fennel, tomatoes, cucumber, herb dressing

Chicken Caesar Salad (D/E)
Baby gem lettuce, croutons, parmesan cheese, capers, Caesar dressing

UPGRADE YOUR EXPERIENCE FOR A SUPPLEMENT

APPETIZERS

Seared Scallops (D/N/SH) 55 🐟
Romesco sauce, gremolata

Prawn Cocktail (D/E/SH) 100
Shredded lettuce, avocado, cherry tomatoes, Marie-Rose sauce

Foie Gras Crumble (A/D/E/N) 110
Foie gras & duck liver pâté, apple butter, dried fruits, nuts, brandy, multigrain toast

Seagrill Salmon Tartare (D/S) 55 🐟
Marinated with olive oil, lemon, fresh horseradish, chives, multigrain toast

Tsarskaya Oysters (SH) half dozen 175 or one dozen 370 🐟
Clean taste with the right amount of saltiness & fresh pure acidity

PASTA AND RISOTTO

Chicken & Mushroom Fettuccine (D/E/N)
Caramelised leeks, Gruyère cheese, pine nuts

Rigatoni Bolognese (D)
Confit tomato, parmesan cheese, chives

Tomato & Roasted Zucchini Fregola (D/V)
Yellow & green zucchini, semi-dried tomatoes, ricotta cheese, tomato sauce

Gnocchi al Forno (D/E/V)
Broccoli, spinach, parmesan cheese, cream sauce

SANDWICHES

Plant-Based Kofta Burger (PB)
Plant-based patty, kale lettuce, tomato, avocado, dairy-free cheese, aioli sauce, vegan bun

Goat's Cheese & Roasted Pepper Sandwich (D/V)
Rocket leaves, red onion, fresh basil, ciabatta bread

Seagrill Beef Burger (D/E)
Wagyu beef, sautéed mushrooms, tomatoes, cheddar cheese, truffle sauce, potato bun

Chicken Parmigiana (D/E)
Breaded chicken, rocket leaves, mozzarella cheese, marinara sauce, pesto mayonnaise, potato bun

SALADS

Burrata Salad (D/V) 50
Mixed heirloom tomatoes, fresh pesto, rocket leaves, herb dressing

Grilled Octopus Salad (S) 65 🐟
La Ratte potato, frisée lettuce, shallots, Taggiasca olives, cherry tomatoes, honey-lemon dressing

MAIN COURSES

Sea Bream Fillet en Papillote (S) 🐟
Oven-baked fillet of fish, local seasonal vegetables

Tuscan Salmon Fillet (D/S) 🐟
Spinach, sun-dried tomatoes, mashed potato, creamy parmesan cheese sauce

Seagrill Marseille Bouillabaisse (D/E/S/SH) 🐟
Sea bream fillet, scallops, shrimps, clams, parmesan cheese, rouille sauce, char-grilled baguette

Roasted Cauliflower Steak (N/PB)
Braised carrots, pea purée, vegan yoghurt, gremolata, pistachio, semi-dried tomatoes

Mediterranean Grilled Lamb Chops (D)
Aubergine caviar, coriander leaves, pomegranate seeds, mint yoghurt sauce

Half Roasted Baby Chicken (D/N)
La Ratte potato, fricassée of wild mushroom, broad beans, tomato, tarragon

DESSERTS

Greek Honey & Passion Fruit Napoleon (D/E/N/V)
Saffron, fennel tuile

Raspberry Mess (D/E/N/V)
Sable biscuit, raspberry sorbet, dehydrated raspberry meringue

Compressed Pineapple & Melon Carpaccio (D/V)
Vanilla mascarpone, lemon mint

Fruit Platter (PB)
Watermelon, honeydew melon, pineapple, grapes, banana, mixed berries

Artisanal "Plant-Based" Frozen Desserts (PB)
Gelatos - Chocolate / Pistachio (N) / Vanilla / Hazelnut (N)
Sorbettos - Mango / Coconut / Raspberry / Lemon mint

MAIN COURSES

In Guazzetto Tiger Prawns (D/N/SH) 110 🐟
Crumbled feta cheese, crushed almonds, fresh coriander, Datterino tomato sauce, multigrain toast

Lobster Spaghetti (D/SH) 200 🐟
Tomato, buffalo mozzarella, eggplant, chives, tomato-bisque sauce

Seafood Risotto (D/SH) 85 🐟
Shrimps, scallops, clams, semi-dried tomatoes, parmesan cheese

Steak & Brie Cheese Sandwich (D/E) 65
Petite wagyu tenderloin, melted brie cheese, caramelised onion, Dijon mustard, ciabatta bread

Beef Bourguignon (D) 95
Braised beef cheek, cauliflower purée, green beans, sautéed mushroom

DESSERTS

Seagrill Signature Parfait (D/E/N) 30
Iced gianduja parfait, Lotus Biscoff crumble, salted caramel gel, caramelised hazelnuts

Guanaja Chocolate Nameleka (D/E/N) 55
Stracciatella gelato, chocolate truffle cloud