

STARTERS

Vitello tonnato	18 €
Green asparagus from South of France, mimosa-style	19 €
Wagyu beef carpaccio, mizuna salad, olive oil and parmesan shavings	22 €
Spanish charcuterie platter	28 €
H17 Caesar Salad	16€/24€
Detox Salad (young spinach leaves, hummus, seeds, carrot)	16€/21€
Avocado slides marinated with curry and prawns	17€/21€

FISH

John Dory fish fillet, lemon, baby artichokes and vegetable Niçoise	34 €
Large prawns, slow-cooked peppers, fregola sarda pasta	32 €

MEAT CORNER

Bavarian Simmental beef sirloin steak, matured 60 day (300 g.)	38 €
King-size skewer of Luxembourgish beef back-steak (500 g.)	32 €
Cushion of leg of lamb from the Pyrenees, steamed and smoked eggplant	35 €
Free-range chicken leg in thin boneless slices, pak choi	28 €
Classic H17 Burger	17€

DESSERTS

Café Gourmand	9 €
Triple chocolate mousse	9 €
Crème brûlée	9 €
Tiramisu	9 €
Lemon meringue tartlet	9 €
Ice creams and sorbets	3 € / boule