



## SUITES & KITCHEN

SOURDOUGH BREAD & HOME MADE BUTTER 3 €  
OLIVES 3 €

### Starters

OCHOS CROQUETTES (2 UNITS) 9 €  
potatoes, Gruyère Cheese, chives

CURED SALMON "GRAVLAX" 16 €  
herb emulsion, lemon, dill

CRISPY COURGETTES 14 €  
yogurt, marinated tomatoes, almonds

OYSTER 6 €  
sherry vinegar shallot onion

CAVIAR "LÖJROM" 28 €  
grilled bread, red onion, lemon & sour cream

VEAL SWEETBREADS 18 €  
truffles, endive, pickled onion

CHEVRE CHAUD SALLAD (OR TOFU CHAUD) 18 €  
mixed salad, olives, walnuts, honey

### Main courses

SEA BASS 26 €  
ratatouille, potatoes provençale, aioli

OCHOS TURBOT CLASSIQUE 24 €  
Norwegian shrimps, horseradish, beurre noisette,  
baby potatoes

BEEF MINUTE 24 €  
french fries, sauce béarnaise, tomato salad  
provençale

STEAK TARTARE 22 € / 14 €  
classic 1/1 or 1/2 with fries

### Dessert

CRÈME BRÛLÉE 9 €

CHOCOLATE FONDANT 9 €  
berries & vanilla ice cream

ICE CREAM 4 € / SCOOP

### Snacks/Bar Food Sides

Grilled bread 3 €

Tomato salad 8 €

Green salad 8 €

#### FRENCH FRIES' MENU

Classic French Fries 6 €

French fries provençale 7 €

French fries with parmesan & truffles 8 €

#### SAUCE MENU (HOME MADE)

Sauce béarnaise 4 €

Classic aioli 4 €

Truffle mayonnaise 4 €

TUESDAY TO SATURDAY FROM 19:00