



Entrées

Les Soupes

Prawn Bisque €10.95

Soup du Jour €8.95

Les Chèvre €9.95

French goats' cheese & sundried tomatoes wrapped in filo pastry served with sautéed kale and confit cherry tomatoes

Le Foie de Poulet €9.95

Chicken liver parfait, toasted brioche bun, local date jam & truffle mayonnaise

Pâtes

Risotto Safran (V) €15.75 (€18.75)

tossed in saffron, sun-dried tomatoes, baby spinach, cashew nuts and parmesan crisp

Tagliatelle Bœuf €15.75 (€18.75)

Tossed in basil & parmesan dressing, finished with fresh beef fillet strips

Spaghetti Fruit de Mer €16.75 (€19.75)

Spaghetti with fresh mussels, calamari & prawn & Langoustine in white wine and garlic

Ravioles aux Crustacés €16.75 (€19.75)

Fresh Ravioli stuffed with crab, prawn & scallop tossed in prawn bisque

Some food may contain traces of nuts or wheat, please inform a member of our staff in case of any allergies or food intolerances



Plat Principal

	Market Price
Le Poisson <i>Fisherman's daily catch</i>	
Fruit de Mer <i>Pot of mussels, clams, Calamari, local prawns and langoustine</i>	€25.00
Le Thon <i>Fresh tuna steak served with a capsicum, caper & olive sauce</i>	€20.75
Le Poulet <i>'Coq Au Vin' chicken drum sticks braised for 1.5hours</i>	€18.75
Le Lapin <i>Local Rabbit seared in garlic, braised in red wine for 1.5hours, peas & pomme purée</i>	€20.00
Le Bœuf <i>Beef fillet, Merlot reduction, Truffle Balsamic pearls, pomme beignet</i>	€28.00

Additional Side Dishes:

Home- Made Focaccia	€2.00
White Truffle Pomme Purée	€5.75
Black Truffle Fries	€5.00
Pommes Dauphinois	N/A
Cauliflower Mornay	€5.75

*Kindly note that at Le Cinq Rooftop, we aim for quality and efficiency.
We use fresh ingredients and cook dishes à la minute, hence we need adequate cooking time.
We kindly ask you for your patience so that we will be able to serve you our intended service experience.*