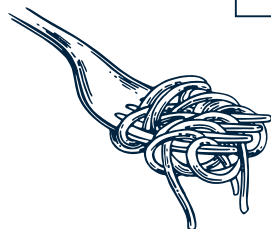


## ENTRÉES / STARTERS

TAPENADE Tapenade of olive with anchovy puree	8	✓ PITAS TRUFFE / SAUMON FUMÉ Pita truffle burrata / Pita smoked salmon	49/56
PISSALADIÈRE Caramelized onion tart with anchovies	14	✓ 🍷 POIVRONS GRILLÉS À L'HUILE D'OLIVE Sweet peppers grilled in olive oil	18
CALAMARS FRITS Deep fried baby squid	26	TARAMASALATA Taramasalata	20
🍷 SALADE D'ARTICHAUTS & PARMESAN Artichoke salad with anchovy cream	29	CARPACCIO DE VEAU "TONNATO" Veal carpaccio "tonnato"	27
✓ FÉTA AU FILO, SÉSAME NOIR ET MIEL Feta cheese wrapped in filo pastry & honey	18	🍷 CARPACCIO DE MAHI PONZU Mahi carpaccio "ponzu"	24
✓ SALADE GRECQUE Greek salad	26	🍷 CARPACCIO DE MAHI YUZU & TRUFFE Mahi carpaccio "yuzu & truffle"	27
✓ BRUSCHETTA "LA GUÉRITE" Bruschetta "La Guérite" recipe	7	🍷 MAHI-MAHI MARINÉ Marinated Mahi-Mahi	16
✓ 🍷 BROCCOLINIS GRILLÉS Grilled broccolinis	18	TARTARE DE THON Tuna tartar	32
✓ HOUMOUS Hummus	19	🍷 PETITS OCTOPUS GRILLÉS À L'HUILE D'OLIVE Grilled small octopus & olive oil	28
✓ BURRATA, TOMATES SÉLECTIONNÉES & BASILIC Buratta with cherry tomatoes & basil	31	✓ ACCRAS DE COURGETTES Zucchini fritters	23

FOOD "À LA MINUTE" DELIVERED WHEN IT'S READY



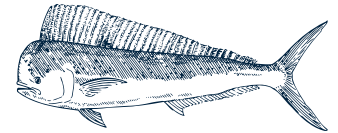
## PÂTES MAISON / HOMEMADE PASTA

✓ PÂTES "LA GUÉRITE" Signature "La Guérite" pasta	38	PÂTES À LA LANGOUSTE (selon arrivage) Spiny lobster pasta	20 / 100 <sup>GR</sup>
✓ GNOCCHI À LA TOMATE FRAÎCHE Gnocchi with cherry tomatoes & parmesan	33	✓ RIGATONI À LA TRUFFE (selon arrivage) Rigatoni pasta with truffle (depending on availability)	48

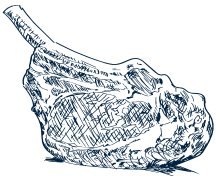
✓ Vegetarian 🍷 Gluten free

La plupart de nos plats sont préparés au four à charbon. Most of our courses are prepared in our charcoal oven. Prix net en euro, taxes inclus  
Nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes. Customers are free to enquire about the traceability of all our meat.

## POISSONS / MAIN FISH COURSES



🍷 GROSSES GAMBAS GRILLÉES AU CHILI VERT Green chili king prawns	64
SOLE MEUNIÈRE (approx. 700gr) "Meunière" sole	125
🍷 FILET DE LOUP, "COMME J'AIME" & POUTARGUE "Trikalinos" "Comme j'aime" sea bass fillet & bottargua "Trikalinos"	54
RED SNAPPER "FAÇON SPETSES" Local fish "spetses style" served with eggplant	43
🍷 FILET DE THON, SAUCE VIERGE Tuna fillet, virgin sauce	39



## VIANDES / MAIN MEAT COURSES

🍷 ENTRECÔTE PRIME GRILLÉE AU JOSPER (400gr) Charcoal oven grilled prime rib eye steak (400g)	110
🍷 CÔTELETTES D'AGNEAU COLORADO SPICY Colorado spicy grilled lamb chops	48
🍷 BISTECCA ALLA FIORENTINA (ENV. 1,2KG.) Florentine Beef steak (aprox. 1,2kg.)	18 / 100GR
🍷 IBERICO "5J" Iberico "5J"	72
🍷 COQUELET AU CITRON CONFIT Roast baby chicken marinated in lemon	47

## ACCOMPAGNEMENTS / SIDE DISHES



🍷 🌱 FRITES MAISON "LA GUERITE" Homemade french fries	10
🍷 🌱 COURGETTES GRILLEES AU CHARBON DE BOIS Grilled fresh zucchini cooked in our charcoal oven	11
🍷 🌱 PURÉE DE POMME DE TERRE MAISON Homemade mashed potatoes	10
🍷 🌱 SALADE DE MESCLUN Mesclun salad	12

*By our Chef Yiannis Kioroglou*